THE COMPLEAT CYDERMAN:

OR, THE PRESENT PRACTICE OF RAISING PLANTATIONS OF THE BEST CYDER APPLE and PERRY PEAR-TREES, WITH THE Improvement of their Excellent Juices.

SHEWING,

I. The Benefit of making Plantations with the right Sort of Cyder Apple and Perry Pear-Trees.
II. Of the various Soils, and proper Situations for Plantations of the *Hereford* and *Southams* right Cyder Apple and Perry Pear-Trees.
III. Of raiſing and planting the right Sort of theſe Trees.
IV. Various Methods of dreſſing and pruning theſe Trees.
V. Of gathering, hoarding, and ſweating, Cyder and Perry Fruit.
VI. Of fermenting and racking Cyder and Perry.
VII. Several Ways of preparing Caſks to preſerve theſe Liquors ſound and pleaſant.
VIII. To make a ſweet Cyder out of a rough Cyder.
IX. Several Ways to make Cyder ſtronger than ordinary.
X. Of making a good Cyder from Crab Apples.
XI. Of improving Cyder made from greeniſh Fruit.
XII. Of making bad Cyder Apple-Trees become good ones.
XIII. Two Caſes, ſhewing how to recover damaged Cyders.
XIV. Various Methods of making Cyders in different Countries.
XV. Of Cyder-making, and improving it in Caſks, by an eminent Doctor of Phyſick.

WITH

Many other IMPROVEMENTS relating to theſe excellent Liquors.

By EXPERIENC'D HANDS, *living in the Cyder Countries of* Devonſhire, Cornwall, Herefordſhire, *&c.*

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PREFACE.

THE many and great Advantages that might be made to accrue to *Great-Britain* and *Ireland* by increaſing Plantations with the right Sort of Cyder Apple and Pear-Trees, is of ſuch Importance, that not only Thouſands of Acres of barren Lands may be improved by it in the higheſt Degree, but a moſt rich, vinous Liquor may be enjoyed in the greateſt Plenty and Perfection, that is as ſtrong, and as pleaſant, and I am ſure is much wholeſomer, than moſt Foreign Wines; and by which the Importation of them may be much leſſened, our Treaſure more kept at Home, the publick Revenue increaſed, and great Numbers of the Poor imployed. And why this has not been done is, becauſe the different Natures of the *Southams*, and other Cyder-Apples, their excellent Juice, and their true Management, is unknown to moſt People. It is true, that ſeveral Authors have wrote on the *Herefordſhire* Cyder Apples, but moſt of the *Southams* Sort, and their delicate Properties, have not been ſo much

as mentioned by them. Nor could I have been Maſter of this ſuperior Knowledge, had I not travelled in *Devonſhire*, and ſettled ſuch a Correſpondence with a moſt accute Planter and Cyderiſt there, who from Time to Time communicated to me the different Natures of their Soils, their beſt Methods of raiſing and planting their Apple-Trees, dreſſing them afterwards, gathering and hoarding their Fruit, grinding and preſſing them in their ſeveral Sorts of Mills and Preſſes, making their Cyders, fermenting and racking them, and preſerving them in Caſks rightly prepared, for keeping them long in a ſound, pleaſant Condition, and alſo from my own Practice, as ſeveral of my incloſed Fields have Apple and Pear-Trees growing on their Graſs-Baulks.

Contrary to what happened to a moſt noble Perſon, poſſeſſed of one of the greateſt landed Eſtates in this Kingdom, yet was not Maſter of an Orchard, though both he and his Lady were great Lovers of Cyder. It is true, they had many Dwarf Apple-Trees, of the beſt Sorts of eating Apples near their Seat, about thirty Miles from *London*, and once had a Hogſhead of Cyder made from them; but, it becoming ſour before Tapping, it ſo diſcouraged the Lord, that he never had the like attempted, but bought a Hogſhead of Cyder of me, that was made from right *Southams* Cyder Apples to the Satisfaction of the Family. It is therefore to be hoped, that this Treatiſe will come into the Hands

Hands of many, who, by reading its plain, practical Directions, will be induced to encourage planting the true Sort of Cyder Apple-Trees, and Perry Pear-Trees with Expedition, as it will certainly (where there is a Conveniency for it) anſwer theirs and the Nation's Intereſt in general, beſides preſerving their Healths and Lives, which Thouſands have loſt by tipling expenſive, ſophiſticated, adulterated Foreign Wines, that retain in them ſuch a tartarous Quality (as Doctor *Quincy* rightly obſerves, at Page 217, in his *Diſpenſatory)* as breeds the Gout and other Diſeaſes, which Cyder is a perfect Antidote againſt, as well as againſt our reigning *Britiſh* Diſeaſe, the Scurvy.

As to the common Objection, that Apples will be ſtole, if their Trees are planted in Hedges, Woods, Fields, or Orchards; it is a wrong Notion, for that the right Sort of Cyder Apples and Perry Pears are not eatable, yet make the beſt of Cyder and Perry; for the more luſcious an Apple is for the Mouth, the worſe it is for the Caſk; therefore the Gold Pippin is not here adviſed planting, as Sir *Jonas More* ſtrenuouſly does in his Cyder-Book. Its Juice is of too weak a Nature to keep long, and warm the Drinker, unleſs mix'd with a ſtronger Sort; which leads me to anſwer another Objection,

That Cyder is a weak, inſipid, griping Liquor. This I own to be true, as moſt is that is made in *London* and elſewhere of wrong

Cyder Fruit; for without the right Sort of Cyder Fruit, there is no ſuch Thing as making right Cyder. But this is not the Quality of the *Southam* Cyders, as is well known to ſome *Londoners*, who annually come into this Maritime County on Buſineſs, where at firſt they drink this Cyder as free as if it was the *London* Sort; but, by the Time they have drank a Bottle or two, they find themſelves intoxicated, to their Wonder; for this *Southams* Cyder is a Winter as well as a Summer Liquor, therefore in *Devonſhire* they call it *Manly Cyder*; and indeed, I found it ſuch when I drank it there: But I cannot ſay the ſame by the *Herefordſhire* Cyder; for when I did the like in that County, I found it a very pleaſant Liquor, but far from being as ſtrong as the *Southams* Cyder.

So the *Herefordſhire* Cyder in *London* is juſtly accounted a very palatable Sort, yet, in the general is allowed to be a weak Cyder; and all weak Cyders, we know, are naturally cold and ſickly in Quality, generating Wind, and is very prejudicial to the Stomach, conſequently very unfit for Winter drinking: Whereas the *Southams* Cyder, by ſeveral Rackings, is made a pleaſant, ſweet Cyder, or a rough, ſtrong Cyder by fewer Rackings; ſo that it may be made a moſt wholeſome, palatable Cyder both for Summer and Winter drinking, without the Aſſiſtance of any Ingredient whatſoever.

Sir *Jonas More*, in his Cyder-Book, has endeavoured to perſuade the World, that by mix-

ing a Sugar Syrup with Brandy, and adding it to a Caſk of Cyder, it will improve it to the higheſt Degree in Pleaſantneſs of Taſte, and of Strength; the firſt of which Qualities I deny; for there is no Ingredient whatſoever can improve the excellent natural Taſte and Quality of genuine, intire, neat Cyder when it is in its beſt Condition, for then it may be ſaid to vie with *French* Wines; on the contrary, I am ſure, that no Sugar or Brandy, nor any other Ingredient that is pretended to make this moſt noble delicate Liquor better than it is, can do it, but will in ſome Degree alter its fine Flavour for the worſe. Yet is this Brewage or Mixture much put in Practice, particularly in *London*, for giving their *London* made and *Herefordſhire* weak Cyders a more pleaſant Taſte, and a more durable ſtrong Body. Hence it is that I think myſelf obligated, for the Benefit of Mankind, to make this moſt rich, racy, ſtrong Liquor more publickly known than now it is; that although the *Southams* Cyder has commonly a little roughiſh Taſte, yet is ſo ſtrong, and pleaſant withal, that it ſhould engage all that can afford it to enjoy it, preferable to all Liquors whatſoever.

And therefore it is now the Concern of many Gentlemen, that they have omitted planting Orchards with the right Sort of Cyder Apple-Trees, and Perry Pear-Trees; relating to which a *Herefordſhire* Gentleman, who has travelled much, and is well acquainted with the *beau Monde*, told me, that Doctor *Boerhaave*

uſed to call Cyder Apple-Wine; and that at this Time many Gentlemen in *England* keep Cyder in their Houſes; and own they did not know the Value of it formerly, nor that Apples which are the worſt for eating, make the beſt Cyder.

The *Southams* Cyder does not ſtand in Need of any aſſiſtant diſtilled Spirit to make it ſtronger than it is; for as no additional Ingredient can give this racy Liquor a finer Flavour than it naturally has from the Apple, ſo no Strength added to it, can be better adjuſted than its own, for common drinking. But if a Perſon thinks fit to have it ſtronger ſtill, it may be done more than by one Way in a very palatable, and very wholeſome Manner, free of any Sugar, Molaſſes, or Raiſins, or any other Sweet whatſoever; for Sugar is juſtly deemed an Acid, and plainly proved to be ſuch, from the common Practice of making one of the ſharpeſt and beſt of Vinegars with it, which is done by mixing Sugar with Water, and letting it ſtand ſome Time in the Sun in a Caſk or Bottle. This, I ſuppoſe, Sir *Jonas More* was a Stranger to, and ſo was he to the Nature of the *Southams* Cyder Apples, which, when he publiſhed his Method of improving Cyder by Syrup of Sugar and Spirits, was very little known.

But now, ſince great Numbers of Hogſheads are every Year brought by Sea to *Cotton*'s, *Chamberlain*'s, and *Beal*'s Wharf in *Southwark* from the *Southams*, the Virtues of this ſtrong, excellent

lent Cyder ſhould engage many Buyers of it, for its being the moſt wholeſome Liquor that is made in *Europe* for our ordinary Uſe, as its ſpecifick Virtues make no Drink more effectual againſt the Scurvy, as alſo a very prevalent one againſt the Stone; and, by its mundifying Qualities, is good againſt the Diſeaſes of the Spleen, and is likewiſe eſteemed excellent againſt Melancholy.

A

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OF

OF

Planting and Improving FRUIT-TREES, making CYDERS, PERRIES and other LIQUORS, in the greateſt Perfection.

CHAP. I.

Of Soils, and their Improvement, as they relate to the Planting and the Growth of Fruit-Trees.

AS it has been the Objection of many ignorant Perſons, that poor Land is unfit to plant ſtandard Apple and Pear-Trees on, and that a richer Sort ill ſituated is alſo unfit for the ſame, I have thought it neceſſary, in the firſt Place, to ſhow, that even barren Lands may be improved to great Advantage, by planting it with right Sorts of Apple and Pear-Trees; and that it is more owing to wrong Planting, or bad Management afterwards, than

to the Nature of the Earth or its Situation, if the Trees do not anſwer Expectation. Firſt, therefore, I ſhall begin with an Account of Clay Soils.

The Nature of Clay Soils for planting Fruit-Trees in.—There are ſeveral Sorts of Clays, as the red, the yellow, the white, the blue, and the black Clays, each of which I ſhall give ſome Account of; and *firſt*, of the red Clay. This, like the other Sorts, abounds with greater Quantity of vegetable Salts than any other Earth whatſoever; but it muſt not be expected that a Tree will grow as faſt in this Soil as in a Loam Sand, or other looſe Earth, becauſe the ſaline Particles of Clay are ſo cloſely confined in this its ſtiff Body, as very much hinders the emitting its fertile Salt free and quick to the Roots of Trees. Therefore Clays, more than any other Earth, requires the Help of Art to aſſiſt in opening their Bodies, that they may give the thready Roots of Trees an eaſy Admiſſion into them. But where Art is not made Uſe of for this Purpoſe, the Tree muſt be planted the higher, for keeping its Roots the farther from them, elſe they may be here buried for ever. I mean, that if a Tree is planted too deep in any Clay, it will never proſper, becauſe its neceſſary Shoots cannot make their Progreſs into this ſtiff cold Earth in due Seaſon. An Inſtance of this was lately ſeen in my Neighbourhood.

A Gentleman coming into the Poſſeſſion of a Landed Eſtate, found an Orchard planted with many Apple-Trees, where it was ſuppoſed they had ſtood near an hundred Years. It is true, that their Bodies were moſt of them ſound, but very ſmall and ſtunted, by being planted on a high level Ground, and deeply in a red Clay Soil, which occaſioned them to bear Fruit but ſeldom to Profit. This provoked the Gentleman to ſtock many of them up, for planting others after a right Method in their Room.

The like Proof I have in my own Ground, where my Soil in my home Cloſe is a red Clay, lying about ten Foot thick on a Rock of Chalk, and under a Loamy Surface about ten Inches deep; here I have Apple and black improved Cherry-Trees growing, planted on the Graſs-Baulks, or Sides of my plowed Land, in ſingle Rows. One of my Apple-Trees, by an ignorant Fellow, was planted too deep about twenty Years ago; others, by my Direction, were planted almoſt on the Surface of the Ground. The Difference is, that the too deep planted Tree has not grown hardly half ſo big as the others, nor does it bear Fruit like them; for it is become ſtunted, and gets more and more moſſy. I have alſo a black Kerroon Cherry-Tree that I really tranſplanted on the very Graſs-Ground, and, to ſupply the Want of a Foſs, or Hollow in the Earth to plant in, I covered its Roots with a Virgin-Mould, *&c.* as I ſhall hereafter ſhew, where I write on Planting; which Tree

is now to be ſeen the moſt thriving one of Hundreds that I have growing. But, by the Way, my Reader is to obſerve, that this Cherry-Tree was ten or twelve Years Growth in a Wood, before I thus tranſplanted it, and afterwards budded it on its new young Shoot; for a very ſmall Nurſery-Tree will not rightly agree with this rough hard Uſage, becauſe its young Roots have not Strength enough to puſh themſelves on with ſo much Vigour as is neceſſary to make them thrive on ſuch a cruſty Surface. But where a tranſplanted Tree Root has Strength enough, and planted according to Art, the refreſhing nouriſhing Rains and Dews, will be retained longer in this ſtiff Earth than in any other, and emit its fertile vegetative Quality ſo leiſurely and temperately, as to give the greateſt Magnitude, and the longeſt Life to all Trees that grow in the ſame. Thus, altho' my Situation is on a level high Hill, and my bottom Ground a red Clay, yet I have frequently plentiful Returns of Apples, Pears and Cherries. An Example of which ſeldom fails me in the Produce of one of the largeſt of Apple-Trees, becauſe it ſometimes bears near thirty Buſhels ripe in the Time of Harveſt. Near the like I may ſay of an Orange Bell-Pear Tree, without beſtowing any Dreſſing or Manure about the Roots of this large Tree, becauſe this is ſupplied by my Horſes, Cows and Sheep lying often under its ſhady Head, and fertilizing the Ground with their Dung and Stale. But as the Parſnip Apple-Tree ſtands

in

in my Garden, where no Cattle comes, I have planted over its Roots Rows of Currants and Gooſeberries, and by manuring, hoeing and cleaning the ſame Ground, the Tree Roots are kept ſhaded and moiſt, and the Currants and Gooſeberries kept longer from ripening, than if they grew in the open Air; which is deemed a neceſſary Conveniency, becauſe, by this Management, theſe Fruit may be enjoyed in Perfection, when thoſe Buſhes that ſtand in the open Air have been cleared for ſome Time of their ripe Fruit. And though it may be objected, that ſuch Currants and Gooſeberry Buſhes, for maintaining their Growth, draw much Vertue out of the Earth, and thus impoveriſh the Apple-Tree Roots over which they grow: To this I anſwer, that this is a wrong Notion; for that theſe Buſhes ſo well cover the Ground, as to prevent the Sun's exhaling the fertile Quality of it; and alſo thus keeps the Earth in ſuch a looſe Texture, that, with the Aſſiſtance of manuring it once a Year, and hand-hoeing it now and then, the Surface Ground is always kept in a rich thriving Condition, to the great Improvement of the Apple or Pear-Tree, and its Fruit.

A certain Author remarks, that moiſt Ground produces the largeſt of Fruits, but that they are not ſo pleaſant to the Eye, nor ſo well taſted as thoſe that grow on dry and warm Ground. He that doth obſerve a dry and moiſt Year, (he ſays) will preſently diſcern this Difference

in Fruit. But here I muſt take the Liberty to reply, that it muſt be allowed, he is right in the main; yet is there Room for an Exception, as there is a great Difference in clayey moiſt Earths, and their Situation. For Example;

A black Clay, or rather a black loamy Clay, is the chief common Land of *Alyſbury* large fertile Vale, which is allowed by the neighbouring hilly Country to produce the faireſt and beſt taſted Apples, becauſe they grew in a fat, marly black Clay, much fuller of Salts than our red loamy Clay, and as their Trees ſtand in this low Situation, they are much ſafer from the Damage of North-eaſt blighting Winds, than thoſe that grow on hilly Ground; for here they lie near the warm Spring, from whence frequently ariſe ſulphurous foggy Vapours, that cauſes Snows to be diſſolved here, when they remain on our red clayey Hills; therefore their Apples are much bought up, and preferred to thoſe of our high Country, as being furniſhed with more Spirit, a better Taſte, and a larger Body than thoſe that grow on poorer Land. A Proof of which Fertility in their black loamy Clay, is evident alſo from the fattening Quality that abounds in their Graſs and Hay, for either of theſe will fat an Ox, which that from our Uplands cannot do.

Chap. II.

Of the Clay Earths of Devonſhire *and* Herefordſhire, *as they relate to the Planting of Apple-Trees on them.*

IN Part of theſe Countries I have travelled, but not ſo much as I wiſh I had; however, much of this Deficiency is made up to me, by ſending a young Man into *Devonſhire* to be Baily or Hind to a Gentleman, whoſe Eſtate lies near the Edge of the *Southams*, of five hundred Pounds a Year; where he lived between two and three Years with one who is juſtly accounted to have an Orchard of the beſt of Cyder Fruit, and to underſtand the making of Cyder as well as any in that County, as is well known to ſome of the beſt Cyder Judges; I mean, to the neighbouring Gentlemen that live in thoſe Parts; and of whoſe Management, with that of his Servants, in the huſbanding of his Trees, and making of Cyder, I ſhall in many Inſtances give my Reader an Account. Theſe Counties, in moſt Places, abound with a clayey, loamy Soil, in which are their beſt Plantation of Apple-Trees, where Clays have ſome Mixture with Loam, or at leaſt a loamy Surface; and as moſt Clay Soils lie in Vale or low Situations, they keep the Roots of Trees moiſt, and their Heads the leaſt expoſed to the

Fury of deſtructive turbulent Winds, eſpecially where their Trees are of low Stature. It is true, that in *Devonſhire* there are ſome Marble Rocks that have but a ſhallow Surface of Mould, but their main Soil is a Clay, and in many Places lies very deep before the Rock can be come at; and here they think themſelves happy in having ſuch a Soil to plant on, as they do the like in *Herefordſhire*; but I cannot ſay they have in this laſt County a ſtony Foundation under their Clay, as in *Devonſhire*. But, for further illuſtrating the Benefit of a Clay Soil to plant on, the following Copy of a Letter will make appear.

The Copy of a Letter from a Cyderiſt in *Devonſhire* to this Author, ſhewing that Clay is the beſt Soil to plant in, and that Wilding Apples make a better Cyder than Table Fruit.

Elford Leigh, near *Plymton* in *Devonſhire*, *Oct.* 29, 1748.

SIR,

" I Am now doing ſome Buſineſs for a " Gentleman, which I believe will imploy " me moſt of the Winter. He is a Gentleman " of a good Eſtate, and a compleat Cyderiſt, " delighting much in Planting. I told him, " you are famous for Cherries; on which he " ordered me to write to you to ſend him ten " of your beſt Sorts, ſix of the Kerroon, and " four of the Bleeding Hearts. But if you

" have

" have not of the latter of a proper Age for
" tranſplanting, let them be all of the true
" Kerroon Sort, for he is very exact in regard to
" this. Therefore, if they are not ſuch, and of a
" proper Age, ſend none. My Maſter would have
" them ſent by a Coaſting-Veſſel which comes to
" *Plymouth* very frequently. As to your Mo-
" ney, my Maſter will pay me on Delivery, and
" you may ſafely depend on the ſame from
" my Hands. Pleaſe to direct the Trees for
" Mr. *Philip Cockey* in *Plymouth*, who is his
" Brother, as they may the more ſpeedier and
" ſafer come to him. Pray be very careful in
" packing them, that they may not ſuffer in
" Carriage, as they are expoſed to careleſs Per-
" ſons. The better to prevent which, I would
" have you put two or three ſtrong Sticks in
" the Bundle, letting them be a Foot or two
" longer than the Trees, which probably may
" prevent any Damage. My Maſter has lived
" ſome Time in *Herefordſhire*, and is a good
" Judge of our Country, having Wit at Will.
" We have conſulted much on the Improve-
" ment of Cyder, of which he gives a very
" expert and nice Account, tho' not altogether
" from his own Judgment, but from a near
" Relation of his, who has a great Eſtate in
" *Cornwall*, near *Callington*, called *Stoke Clim-*
" *ſton*, which Place I was at ſome Days, and
" which was one of the moſt remarkable in
" the Weſt for bad Cyder, having little or no-
" thing elſe but Table Fruit to make it of.

" But

" But the Gentleman being made ſenſible of his
" Error, after ſome Time, he propagated little
" elſe but the true Cyder Sort, by cutting off
" the Heads of the contrary, and grafting the
" beſt he could get. And now the ſame Place
" is as famous for excellent Cyder, as I myſelf
" have taſted there with a great deal of Plea-
" ſure; ſo that your Reaſons for not having
" good Cyder in *Hertfordſhire* are of no
" Weight. Nay, my preſent Maſter tells me,
" that the beſt Cyder Fruit delights much in
" ſtiff, wet Clay-Land, as he has experienced,
" and we are now planting in ſuch Ground;
" ſo that, I think, all this is enough to con-
" vince any Perſon of Judgment of the ſame.
" And had you propagated ſuch, inſtead of the
" other contrary Sorts near your Houſe, it had
" been many Pounds to your Advantage, and
" you might have had the Pleaſure of drinking
" ſuch Liquor, as hardly neat Wine could ex-
" ceed, as well as thoſe that may ſucceed you
" in your Eſtate. Notwithſtanding, I muſt
" own you have done well, as you knew no
" better in thoſe Days.——I was lately at *Exe-*
" *ter* doing ſome Buſineſs for my Maſter, who
" has a good Eſtate near that City, where I
" got acquainted with a great Cyderiſt, who is
" alſo an excellent Gardener, as he raiſes the
" Pine-Apple or Pomegranate in hot Beds, in
" near the ſame Manner as Cucumbers are, of
" which I ſaw as fine Plants as ever I beheld.
" He has Cucumbers almoſt all the Year; I ſaw

" ſome

" ſome laſt Week in as great Perfection as at
" Midſummer. He told me, he ſerved a
" Gentleman in a Country near *Hertfordſhire*,
" which abounded with falſe Cyder-Fruit.
" Here, he ſaid, there happened to be a cer-
" tain Wilding-Tree, which had a large Quan-
" tity of Fruit on it that they intended to
" make Verjuice of, being ignorant of the true
" Management of Cyder. This Gardener un-
" dertook to make good Cyder of this Fruit,
" and he did it accordingly by our Country
" Method; ſo that it greatly ſurprized the
" People that drank of it. And he alſo in-
" formed me, that ſuch Fruit as yours might
" be much improved, provided you could get
" a certain Quantity of four bitter Apples, or
" ſweet Bitters to mix with them, for all Bit-
" ters add much to the keeping of the Cyder,
" and therefore are much extolled in theſe
" Parts. But unleſs the true Method is exactly
" obſerved in making of Cyder, the Labour is
" in vain; for Cyder requires a much greater
" Nicety in its Management than Malt-Li-
" quor.——When the Trees are put up, pleaſe
" to direct them to *Richard Doidge*, Eſq; at
" *Elford Leigh* aforeſaid. Cyder is ſold here
" for about ten Shillings the Hogſhead, Apples
" at eight Pence *per* Buſhel. I think, if they
" are ſo cheap with you, Cyder would be
" much cheaper than Malt-Liquor, would you
" uſe the Method I have deſcribed in my for-
" mer Letters; but beware of putting it into

" any Malt-Liquor Caſk, nor yet into a new " Caſk, till it is well ſoaked with Water; I " mean often repeated.——The Gardener told " me, that the Reaſon of your Cyder being " ſour is, that you do not hinder the Fermen- " tation by early and frequent Rackings; for " by this Method, he ſays, he fines his in a " Week, or a Fortnight at fartheſt."

Of the Situation of Land moſt proper for an Orchard, and the Method of defending it againſt blighting Winds; by a Devonſhire *Cyderiſt.*—The Land for this Purpoſe cannot lie too low, nor too much ſheltered in an inland Country, eſpecially from the Eaſterly Winds. The ſame as to that Land lying near the Sea from the South and South-Weſt Winds; becauſe, in theſe Situations, the Winds are accounted the principal Cauſe of blighting the Trees, or their Fruit. The firſt is thought to bring over the narrow Sea between *England* and *Holland*, *&c.* Swarms of imperceptible Eggs or Inſects in the Air, from the vaſt Tracts of low, Vale, Tartarian and other Lands, to ſettle on their proper Objects for their Subſiſtence and Breed, and for increaſing their Species, which are commonly on Standard and Wall-Fruit Trees. Hence, and from Mildews, proceed thoſe infinite Numbers of Lice, Flies, Bugs, Caterpillars and Cobwebs, *&c.* on Trees; therefore Shelters from theſe are perfectly neceſſary; and of all Shelters, the moſt durable,

and

and the cheapeſt, are the natural Defence of Trees, planted on the Edges of an Orchard in a Row; and of theſe Sorts are Elms, or Poplar, or Aſpen-Trees, for a low, wettiſh Ground; and for Hedges, the Willow, the Sallow, the Alder, or the White Thorn. But for higher dryer Ground, the Walnut-Tree, or the Beech, or the Lime, or the Sycamore-Tree; but the beſt of all others for a large, high, ſtrong, and moſt profitable Fence, is the Perry Pear-Trees, for either wet or dry, high or low Grounds, for keeping them warm, and ſecuring them in the moſt rigorous cold Seaſon from the nipping North and Eaſt Winds, that ſometimes freeze and ſpoil, and even kill many Fruit-Trees, the younger Sort eſpecially; as it happened in the great froſty Years of 1710, and 1716, and in the Year 1740, when the long Froſts were ſo intenſe, as to deſtroy great Numbers of Fruit and other Trees:—And later, from the ſcorching Heats, that ſometimes burn and dry up the Leaves and Bloſſoms, and breed the Maggot in them, to the Loſs of all, or the greateſt Part of the Apple or Pear Crop.

The Situation of Land moſt proper for a fruitful Orchard, and the Ordering of it; by another Hand.—So far (ſays he) as it lieth in one's Power to chooſe a Plot of Ground for an Orchard, let it be done with reſpect to the following Advantages. *Firſt*, It ſhould lie conveniently near him, declining and lying open to the South, or South-Eaſt, or South-Weſt,

and

and defended from the North, North-East and North-West Winds, by Buildings, Woods, or higher Grounds. The Land (ſays he) ſhould rather incline to Dryneſs than Moiſture, without Springs, the Soil a deep and fat Earth, not a ſtiff cold Clay, or binding Gravel, or a light, ſandy, or hollow Earth; yet with good Huſbandry, if it run not into the Extremes of any of theſe, Fruit-Trees may proſper reaſonably well in it. *Secondly*, The natural Soil for an Orchard is more to be reſpected than a Garden; for what groweth there, rooteth little deeper than it may be eaſily manured. But Pear-Trees and Apple-Trees in Orchards ſhould grow to be large Trees, and therefore ſend forth Roots broad and deep; ſo that it tranſcends all Coſt and Pains to enrich the Ground for them as far as the Roots every Way reach. *Thirdly*, But they that are ſeated or fixed in any Place, and cannot conveniently change their Situation, muſt be content with their own; and if any Defect or Diſadvantage be in it, it may be, it hath ſome Advantage that another wants. If it lie to the North, the Trees bud and bloſſom the later, and many times the Fruit thereby ſucceeds the better, and is free from the injurious South Winds in the autumnal Seaſon. *Fourthly*, If it lie to the Eaſt, it hath not only the Advantage of being later budded and blown, becauſe of the cold Eaſterly Winds in the Spring, but the Fruit ripens the better, the Morning Sun in the Summer being

being much the beſt, and the Fruit freed from the Weſtern Winds, which, with the South, are the worſt. *Fifthly*, If your Land be in a dry or riſing Ground, you may plant them the thicker, which will cover and ſhade the Ground the ſooner, and make them bear the better; the Fruit will alſo yield a more vinous Liquor. *Sixthly*, If your Ground lie in a cold moiſt Vale, the ſooner may you raiſe a natural Fence about it, to defend your Trees from the cold Winds and ſtiff Guſts, which diverſely annoy your Trees and Fruits. I once knew a Perſon (continues this Director) that had a cold, moiſt, flat, ſpringy Spot of Ground, who cauſed double Ditches to be made therein at ten Yards Diſtance from each other, and about an Ell high; upon theſe Ditches he planted Apple-Trees, each ten Yards diſtant from another, which Trees did grow, proſper, and bear exceeding well. *Seventhly*, If the Ground be light and rich of itſelf, or ſo made by Improvement, ſeveral Sorts of Apple-Trees, eſpecially the Pippin, will be ſo apt to canker, that they will ſcarce ever make large Trees. Therefore a firm and ſtrong Land is the beſt for Winter or long laſting Fruit; but for Summer Fruit, Land cannot be too light. The more it inclines to Redneſs, the better.

The Defence and Ordering of Trees in an Orchard; by the ſame Hand.—Incloſe (ſays he) your Orchard with a good double Ditch about four Foot high, and plant thereon two Rows

of

of good Hawthorn, or Whitethorn, which will be an excellent Fence, for the Time that the Fruit-Trees bear, to keep Cattle from cropping the tender Twigs of the Fruit-Trees, and rubbing againſt their Stems, and unruly People from deſtroying the Fruit. Good Whitethorn being the beſt Quick-Fence for your Orchard, when it is grown up may be plaiſhed, the better to prevent Hogs or Sheep from creeping into it. Set no ſmooth Quick in it that may grow to great Trees, becauſe they will be hurtful both to the Hedge and Fruit-Trees, both by their Tops and Roots when they are grown up. Having ſet two Rows of good Hawthorn on the Bank, and made a dead Hedge on the Outſide the Ditch, the Quickſets will grow the faſter; for if the dead Hedge was to be ſet upon the Bank, it would be apt to choak the Quickſets; and thus, with ſometimes weeding them, you may ſoon raiſe a good Fence.

If you have an old Hedge already about your Orchard, ſcour up the Ditch, and plaiſh the Hedge, and cut down all big Trees that grow in it, unleſs on the North and Weſt Side; the one requiring Defence to keep the Orchard warm, and the other to ſecure it ſomewhat from the ſtrong Winds that blow down the Fruit before it is ripe, tho' it is far better they grow on the Outſide the Hedge. On the Outſide of your Orchard, not too near the Hedge, if it be not well defended by Hills, Buildings, or the like, plant on the North Side two or three

Rows

Rows of Walnut-Trees, thicker than is uſually done on other Accounts, to preſerve the Orchard from the cold Northern Air.—Some are for planting a Defence on the Weſt-ſide, to protect them from the briſk autumnal Winds, that blow down the Fruit before ripe.—Within this Orchard, on the North-ſide, ſet the firſt Rows of Pear-Trees, or ſuch other Trees as you know are apt to grow talleſt, and the reſt Southward as they increaſe in Height, as near as you can judge; for ſo ſhall all your Trees ſhare in a great meaſure of the South Sun, and will be leſs liable to receive Damage from the Northern Cold.

Wet Land, how to order it for planting Fruit-Trees on the ſame.—If your Land lies very flat, that Waters are apt to ſtand and ſtagnate on the ſame; or that it be a ſhallow Soil, you may much help it by plowing; that is to ſay, by plowing it every time one Way, and at every plowing to gather or ridge it up, in order to raiſe the Middle or Ridge Part of each broad Land as high as it is neceſſary. The wetter the Land lies, the higher muſt the Ridge Part be raiſed, which will alſo thicken the ſame more and more at each Plowing, and make the Land lie on each Side the Ridge with the ſharper Deſcent for carrying off the Water with the quicker Fall into the Water-Furrows between each broad Land, whoſe Breadth muſt be according to the Pleaſure of the Land-Owner, if they have not been ridged broad Lands for

Years before, for then they are what we call Size-Lands, or Lands whoſe Lengths and Breadths are already ſtated and adjuſted. The common Dimenſions of ſuch ridged broad Lands are generally 24 or 30 Foot broad, that are never plowed a-croſs. On theſe Ridges therefore may Apple or Pear-Trees be planted to great Advantage, and all the Interval Ground left as Graſs-Ground, to be fed or mowed.—Or ſuch wet Land may be plowed into more narrow ridged broad Lands, that may conſiſt of eight, or four, or three Bout Lands, as is done in *Middleſex*, for ſowing their Wheat-Seed on the ſame, to keep their Crops from being hurt by Inundations of Waters. On theſe narrow Lands, I ſay, Apple or Pear-Trees may be planted, and delivered from the Damage of ſtagnating Waters, and made to thrive with great Expedition; for Experience ſhews, that Trees proſper much on the Banks of ſome Lands, and even in ſome Hedges, more than on level Ground. But though Waters may be thus carried off from the Ridges of Lands into their Side Water-Furrows, yet in many Places there is wanted a Receptacle to receive and carry off thoſe Waters that fall into theſe Furrows. Therefore I ſhall here diſcover an excellent, new, cheap, and very expeditious Method of doing it, which no Author ever yet made known, although its Uſe is of very great Importance on ſeveral Accounts, as I ſhall here, and more hereafter make appear.

How

How the moſt profitable Two-Coulter Drain-Plow lays wet Land dry at the leaſt Expence, for planting it with Fruit-Trees.—This Sort of Drain-Plow (for there is more than this Sort) is of a late Invention, but is ſo much in Eſteem, that I know it to be made, and kept, at the Expence of all the Farmers in a Pariſh, as it is uſed by all or moſt of them, in draining the Waters off their low Lands, which otherwiſe would ſtagnate, breed Ruſhes, and damage their Loam and Graſs-Lands; for, by the working of this Plow, it will lay both meadow and plowed Grounds dry in a little Time, by cutting a Trench or Drain as it is drawn along by ſix, eight, ten, or twelve Horſes, as Strength is required; and thus do more in one Day of this Work, than fifty or more Men can in digging. And what renders this Inſtrument of the greater Service is, that the Earth it ſo throws out, is commonly carried off and mixed with Dung, or other Ingredient for producing a good Manure. This Plow being work'd with two Coulters that ſtand againſt each other, may be ſet to cut a Drain narrow or wider; and if the Ground is harder than ordinary, its Handles muſt be held and guided by two or three Men; and thus ſuch a Drain or Trench will laſt four Years before it is filled up again; and then it is to be opened by the Plow in the ſame Manner as it was done at firſt. By this, flat, meadow, and plowed Lands may be laid dry at the leaſt Expence, and ren-

dered fit to plant Pear or Apple-Trees on it to a great Advantage. This Drain-Plow is made without any Wheels, but of ſuch Strength, that it is too expenſive to ſend it far by Land-Carriage. Therefore I ſell its Model, made with Wood and Iron, about two Foot in Length, and with it ſend its Dimenſions, and ample and plain Directions for any Plow-maker to make a compleat one by it; as it was done in *Devonſhire*, by my ſending ſuch a Model to a worthy Perſon there in the Month of *January*, 1753.

How to qualify poor Land, for cauſing it the more to forward the Growth of Fruit-Trees.—Where the natural Soil is not good of itſelf, whether it be in Garden, Field, or Orchard, there it ought to be by Skill aſſiſted and bettered; at leaſt-ways, for ſuch a Compaſs as the Roots of every Tree take up for ſome Time, if not ſo far round as they are ever like to extend themſelves.—Now this is to be done, by mixing ſuch Manure with the Soil as beſt ſuits its Temper.—If the Soil be a Clay, or a Clay mixed with Gravel, or a wet, heavy Land, hot Dung of Horſes well rotted, or the Dung of Poultry, or a Mixture of any Sort of Aſhes or Sand with ſuch Dung, is beſt to mix with it to a due Temperament.—If the Soil be light, hollow, or ſandy Land, Marl, or Mud out of Ponds, Ditch or River, or Shovelings of Highway Dirt, if they be not ſandy, and be well mellowed by lying ſome Time in Heaps, and

eſpecially

eſpecially if thoſe Heaps are mixed with ſome Lime, are proper to mend it, and ſo would be a Mixture of Cows or Oxens Dung.—But where the Plow can be work'd about the Roots of a Pear or Apple-Tree without wounding or hurting them, or if the Spade is duly imployed to dig and keep ſuch a Compaſs of Ground in a conſtant Fineneſs and Looſeneſs of Tilth, I ſay, that with this Huſbandry, and the Aſſiſtance of ſome of the aforeſrid fertile Applications, a Fruit-Tree may be made to grow in half the uſual Time that Trees neglected grow in, which have none of this Aſſiſtance given them.

A Pear and Apple Tree that bore four times more Fruit than the like Number of ſuch Trees, in an uncultivated Orchard.—It hath been ſeen, that an Apple-Tree on a Butt-land, that is to ſay, an Apple-Tree that grew on a Graſs-Baulk which parts plowed Lands, and whoſe Roots had the Benefit of the Plow's keeping the adjacent Earth in a fine Tilth, as well as the Manure as was there laid to nouriſh Corn-Crops, received ſuch Nouriſhment from both theſe, that the Apple-Tree bore more Apples than four ſuch Trees in an Orchard would do.--A Swan's-Egg ſtandard Pear-Tree that at this Time grows in a Hedge which incloſes a Coppice of Wood at *Little Gaddeſden* in *Hertfordſhire*, and whoſe Roots ſhooting into the plowed Ground next to it, receives ſuch a Benefit from the Plowing and Manuring of the ſame, as to increaſe

its Wood, and bear more Fruit every Year than any other Fruit-Tree amongſt many that grew next it, but have neither of theſe Advantages. For it is conſtantly ſeen in uncultivated, barren Lands, that Fruit-Trees thrive poorly, grow moſſy, and Bark-bound, bearing ſeldom, and that a diminutive ſmall Fruit. Only Walnut-Trees, and Pear-Trees will do better than many others, without aſſiſting their Roots, though they grow in ſtony, or other coarſe dry Earth; but how much better, if aſſiſted as aforeſaid, I leave my Reader to judge.—And for which Purpoſe, as it is the chief Foundation of Fruit-Trees proſpering, I intend hereafter to farther enlarge on this moſt ſerviceable Branch of Huſbandry, when I write of planting an Orchard.

CHAP. III.

How to raiſe Apple or Pear-Trees, by ſowing their Seed according to the Practice of the Devonſhire *Planter and Cyderiſt.*

TAKE (ſays he) the Pumice or Murc that is left after the Cyder is preſſed out of it, and ſeparate the fineſt Part of it, which contains the greateſt Quantity of Pippins. If you can, let them be from the fulleſt ripeſt Fruit, for ſo you will ſtand the ſurer Chance of

of Succeſs. Theſe ſhould be kept dry and ſweet till the Time of ſowing them, which is done by keeping them thinly laid on a dry Floor, giving them as much Air as can be ſafely admitted, in order to keep them ſweet and ſound; and the better to do this, they muſt be frequently turned till they are got pretty dry. This is only done when Time and Seaſon will not admit of an immediate ſowing them from the Cyder-Preſs; and which is either performed at Autumn, or early in the Spring, according to the Time the Cyder is made. But the Autumn Seaſon is beſt for ſowing the Apple-Kernels, provided the Soil is firſt prepared and made rich. Great Care muſt be alſo imployed to preſerve them in the Severity of Winter Weather, which would otherwiſe much injure them, if not totally deſtroy them. The Earth moſt proper for this muſt have a good Depth, and lie dry; then if the Pumice is ready, ſow it, if you conveniently can, in *October*, on Beds made four Foot wide; by which the Weeder may the better come at the middle Part, without hurting the tender ſeedling Plants near the Outſides of the Beds, that ſhould each of them have an Alley a Foot wide. But I ſhould have firſt ſaid, that when the Beds are ſet out, they ſhould be raked fine, and then the Pumice muſt be ſown pretty thick, and laid even. This done, cover all with Mould out of the Allies an Inch thick at leaſt, which alſo muſt be raked lightly over, and even, but ſo, that the Ker-

nels may not be diſturbed. Then, at the firſt Appearance of the Froſt, throw over each Bed a Coat of Soot or Aſhes, and upon them another Coat of Fern, or old Thatch, or Straw, for ſecuring the Pippins againſt the Rigour of froſty Weather. About *Lady-day* this Cover muſt be entirely taken off by a careful Hand, the Danger being then over; but if the Weather come in warm before *Lady-day*, it may be in part uncovered: That is to ſay, they ſhould be uncovered by Degrees. Twice in this Manner is commonly ſufficient; for hereby they are moderately expoſed to the Weather in Safety. And accordingly the ſame Method ſhould be made uſe of to that Pumice ſown early in the Spring Seaſon; but the Autumn or Winter-ſown Pumice requires the greateſt Care.

How to raiſe Stocks from Seeds, or Kernels of Apples, Pears or Crabs, each of which Sort is to be ſown by themſelves; by another Hand.— When either you, or your Neighbour (ſays he) hath made Cyder, Verjuice or Perry, take the Murc, Muſt, or, as ſome call it, the Pouze, which is the Subſtance of the Fruit after the Juice is preſſed out, the ſame Day, or the next Day after, before it heats, and with a Riddle ſift out the Seeds on a clean Floor or Cloth, and theſe you may ſow as ſoon as you can conveniently upon Beds of very fine Earth, very thick; for ſome being bruiſed in the grinding or pounding the Fruit, and others, not being

ripe,

ripe, may never come up; then ſift Mould on them about two Fingers breadth in Thickneſs. This Way is much better than to ſow the Seeds with the Muſt, Murc or Pouze together (as ſome do) becauſe the Muſt will heat them, and many of the Seeds will putrify, and others will not be able to root or ſhoot up, becauſe they are impriſoned in that dry and tough Stuff clinging about them. The Beds of Earth you ſow them on may be made about four Foot in Breadth, with a good Diſtance between the Beds, that you may the better come to weed them, and draw them as you have Occaſion.

How to ſecure the Apple and Pear-Kernels from the Damage of Birds and Vermin.—To keep Birds or Fowls from ſcraping them up, lay ſome Whitethorn on the Beds till the Ground is well ſettled.—Some cover the Beds with Fern or Straw to keep them warm in Winter, which may not be amiſs, but then it muſt be taken off at the Spring Approach.——If Moles or Mice get in, which you may eaſily diſcover, becauſe the Mice leave Shells of the Seed on the Top of the Beds, they muſt be deſtroyed by Poiſon or Traps.—The next Spring you will ſee theſe Stones or Seeds ſhoot out plentifully, firſt in the Leaves, almoſt in the Shape of a Kernel, ſplit in two, and from them will the Stem put forth. Keep them clean from Weeds all the Year, which muſt be pluck'd up while they

are young, leſt, if they get Root, in drawing up, you root up the Seedlings with them; but if, in the Weeding, any Seedlings come up, ſet them again almoſt to the Top, then water them. Theſe Weeds, and ſuch as are pluck'd up any where elſe, thrown up into a Heap will rot, eſpecially if any Lime be ſcattered amongſt them, and become very good Manure; but this ſhould be before they are ſeeded, for then the Manure made of them will be apt to make the Ground it is caſt upon more ſubject to Weeds. If a dry Time happens, you may ſome time in the Summer water the Beds.

Why Stocks raiſed from Crab Kernels are better than thoſe raiſed from Apple.—The Seeds or Kernels of Crabs or Apples yield Stocks the moſt proper to graft any kind of Apple on. And though the Stocks raiſed from Seeds or Kernels of Apples do ſhoot more clear and ſmooth, and come forward faſter, and are of a quicker Growth, and larger than Stocks raiſed from Crab Kernels, and Grafts grafted on them will grow quicker than on Crab Stocks; yet, by the univerſal Conſent and Experience of all, Stocks raiſed from the Seeds or Kernels of Crabs, are preferred either for Orchard or Field, Cyder, Baking, or Table, far before Stocks raiſed from Seed Kernels of Apples, and that for theſe Reaſons;—Crab Stocks are more free from Canker, and more hardy, and ſo better able to endure cold and coarſe Land; and becauſe they root better, and ſo will make large

Trees, and will make Buds, Bloſſoms, and Fruit more hardy and ſtrong to endure Froſt and cold Weather in the Spring. It alſo not only preſerves, but quickens, enlivens, and makes briſk and poignant the Guſt or Taſte of any delicious Apple.——However, where you cannot conveniently be ſtored with Crab Kernels, Apple Kernels are not ſo inferior to them, but they may well enough be made Uſe of (as they commonly are) for raiſing Stocks to graft Apples on.

Objections againſt tranſplanting Crab Stocks got out of Woods and Hedges to graft Apples on. —Do not furniſh yourſelf with Stocks for Apple-Trees, by getting young Crab-Trees out of Hedges, rough Grounds and Woods, becauſe the Workmen, in getting them, break ſome, and hurt others of the principal Roots. And it ſometimes falls out, that they have been cut down, and ſprung up again out of the remaining Stump, or otherwiſe hurt; which, though not eaſily diſcerned, becauſe ſkinned over, yet will be a Prejudice to them for ever: Alſo many of the Stocks, ſo got out of the Woods or Hedges, have for Want of Room, and by Reaſon of Shades, and the Droppings of other Trees about them, been choaked and baffled in their Growth, and ſo become crooked, ſcabby, ill grown, rough and unkindly, and never like to make good thriving Trees. Some that furniſh themſelves this Way with Stocks, chuſe ſuch that are largeſt, and thoſe having

for

for the moſt Part thick and hard Bark and old Roots, which come on but ſlowly when they are removed to make Apple-Trees. Likewiſe, if theſe Stocks be not grafted very low, (and if they are, a Year's Growth or two will be loſt) they will put forth Branches and Suckers of their own every Year in ſuch Abundance, that without conſtant pruning them, the Graft will be in Danger of being ſtarved. But a better Advantage may be made of Crab-Trees in Hedge Rows, rough Grounds and Woods, by grafting them where they ſtand, for here they will thrive better. The only Objection is, that a Man cannot be furniſhed with Trees of a good Largeneſs to bear ſo ſoon by Stocks raiſed from Kernels and Stones, as thoſe got out of Woods, *&c.* or thoſe raiſed by Suckers, that may be of ſeveral Years Growth before uſed. To which it is anſwered, and approved by daily Experience, that if at ſome Time you get Crab Stocks of ſix or ſeven Years Growth out of the Woods, or Hedges, or Suckers, and ſet them in order to be grafted, the Stocks and Suckers you ſo graft, for ſix or eight Years may continue larger and bigger than Trees that come of Kernels and Stones. But yet theſe leſſer Trees ſhall ſo get Ground of the other, that, by the tenth or twelfth Year, they ſhall not only overtake them, but outſtrip them in Growth.

Of the Management in Seedling Plants of the firſt Year's Growth; by the Devonſhire *Planter and*

and Cyderiſt.—Theſe muſt be kept very clean from Weeds in the firſt Year of their Growth, becauſe in their Infant Youth the Plants are eaſily injured and overcome by them. At about a Year old the Stocks ſhould be thinned, by drawing all the largeſt out firſt, and leaving the reſt as regular as may be done, at a Foot Diſtance. Theſe largeſt young Apple or Pear-Trees ſhould be tranſplanted in *October*, in rich, well-prepared fine Earth, in Rows, at two Foot Diſtance from each other, and each Stock to ſtand at a Foot Diſtance from each other; for at this Diſtance the interval Ground may be broke, kept looſe, fine, and free from Weeds from Time to Time, without injuring the Bodies of the tranſplanted Sets, or hurting their ſmall fibrous Roots, if hoed by a careful Hand. In this new Plantation the Sets or Stocks ſhould be planted in Sides or Pits made eight Inches broad, and at a moderate Depth, for thus their Roots will have full Liberty to enlarge themſelves. Then as ſoon as they are in this Manner tranſplanted, throw round them a good Coat of Fern or Straw, in order to prevent the Damage of Froſts, Droughts, and the Growth of Weeds, and for keeping the Ground looſe and mellow, ſo as to leſſen the Expence of breaking and cleaning the Ground. Not but that the interval Ground muſt be kept hoed, and if it is not done by a careful Hand, he may ſpoil many of the Stocks, by bruiſing their tender Rind with the Hoe. However, the Straw or

Fern

Fern ſhould lie as long as it rots, and the Heads of the wild Stocks carefully preſerved. In this wild Bed the Stocks ſhould remain till they are three Years old, and then grafted; though in ſome Ground they require four Years Age. Thoſe Stocks that remain in their old and firſt Bed, ſhould likewiſe afterwards be tranſplanted in the like Manner, and grafted accordingly.

A ſecond Way to manage Seedling and other Plants of Apples and Pears, &c. by the ſame Devonſhire *Correſpondent,*—In the Month of *October*, or *Novembers* ſize the Stocks out, being thoſe of one Year's Growth or Shoot, and tranſplant them out, putting two Sizes by themſelves, and the third or ſmalleſt are to be left in their ſeedling Bed till another Year, when they will then be big enough for tranſplanting, leaving them well moulded up, and free of Weeds. Then take thoſe Stocks, ſo drawn up, and plant them in a Nurſery; each Size by themſelves in Rows, at three Foot Diſtance from each other, and a Foot and a Half from each Stock. In this Manner the Stocks ſhould ſtand two or three Years, when they will be fit for grafting, at three Years old for Whip-grafting, and at four Years old for Cleft-grafting. The Whip Method exceeds the other for Plumb Stocks, becauſe the Pith being larger than in other Stocks, is by this Method leſs expoſed to ſuffer by Wet, as it ſometimes happens by the Cleft Method, even to the decaying of the Pith, and to the great

great Prejudice of the Graft. Be careful to keep the Stocks with a ſmall Head and a ſhort Body, by cutting them accordingly, ſo as to have them large in a little Time. The proper Seaſon for Grafting is either in *March* or *April*, according as the Spring comes on mild, or otherwiſe. If the Grafting is done in the Cleft, the Stock ſhould be grafted as near the Bottom as may be, that they may have the greater and quicker Nouriſhments from the Roots, which conſequently will make the Graft ſurer to take, and grow the ſtronger.

Apple Seeds will not produce the ſame Kind of Apple they were had from; and how Crabs improve Cyder; and how to chuſe the beſt Seedling Plants out of the Seed-Bed, for making the beſt Trees.—Concerning the Seeds of Apples, it is to be obſerved, that altho' they produce not Trees bearing the ſame Kind of Apple as thoſe the Seeds were had of, yet, without Grafting, they will bring forth a good harſh Fruit, that may yield good Cyder; and thus, it is ſaid, we came by ſome of our beſt Cyder Apples. Neither are ſome Sorts of Crabs ſo contemptible a Fruit as they are generally accounted; for, being gathered very ripe, and kept a good While to mellow, ſome of them will make good Cyder, and are the beſt Refiners of foul Cyder, and generally ſuch Crabs yield a ſtrong Liquor, that rather helps to mend the weak Juice of ſome Apples than make it worſe. Indeed, there is this Inconvenience always found in Trees coming

ing of Seed, and not grafted or inoculated, that they are very long before they bear Fruit; whereas Stocks grafted or inoculated from Trees, which Experience aſſures us are of good bearing Kinds and Fruit, commonly bear well in three or four Years, and ſo continue.—If you would have ſome Trees raiſed of Seeds of Apple-Kernels, view your Seminary about *Michaelmas*, and ſee which of your Seedlings have produced the broadeſt, faireſt, and largeſt Leaf and Shoot, and thoſe elect for your Trees to be ſet without grafting; for it is commonly obſerved, that thoſe Seed-Plants or Trees that have very large, fair, and broad Leaves, bear the faireſt and largeſt Fruit.

Reaſons why every one ought to graft, plant, and raiſe his own Fruit-Trees.—Moſt Men, through Ignorance, are indifferent whether they have Fruit-Trees of their own rearing, or no; becauſe for a little Money they have Plants from others ready brought to their Hand; yet it is far better to have them of their own bringing up and Propagation; and to have Seminaries and Nurſeries of their own for this Purpoſe, for the following Reaſons, *viz. Firſt*, Becauſe, by this Way, a Man ſhall be ſure to meet with no Failure, either in the Kind, great Bearing, or Goodneſs of the Trees and Fruit; in all which he ſhall frequently be diſappointed, and loſe much Time and Expence, if he has his Trees upon the Reputation and Truſt of others, who make a Trade of ſelling them, and are therefore ma-

ny times careleſs, and perhaps knaviſh, in raiſing them, and inſtead of the right Kinds (if they can get any thing by it) not ſtick to put him off with another. *Secondly*, This Trouble of buying Plants, and getting them home (many times from Places very remote) and the Prejudice they often receive in the Carriage, will be wholly prevented. *Thirdly*, By this Way a Man ſhall, with almoſt the ſame Labour and Charge, both furniſh himſelf ſufficiently, and have ſo many more as to defray the Charge he may be at about it if he will ſell them, or to gratify his Friends, if he thinks fit. *Fourthly*, and *Laſtly*, Thoſe who propagate Fruit-Trees for Sale, have their Nurſeries exceedingly fat, rich, and fertile; whereby Trees removed out of them into the Orchard, which is always far coarſer, and worſe Soil, frequently pine away, and very often die; or, if they live, they ſeldom prove fair, large, or well-bearing Trees. It alſo often happens, that the Air and Soil into which they are removed, is diſagreeable to Trees coming out of the Nurſery and Air you have them from; for it is a ſure Rule, always to tranſplant or remove Trees or Stocks from a worſe to a better Soil upon every Removal, and then they will proſper well; ſo Trees removed out of the South into the North, ſeldom proſper; whereas Trees removed out of the North into Southern Soils, generally prove well.

How to raiſe a Crab Hedge, ſo as to prove a good Fence, and bear Fruit beſides; by this Author.—This, though a Piece of excellent Huſbandry, is ſeldom put in Practice, becauſe Whitethorn is generally made uſe of for this Purpoſe, notwithſtanding the cheap, ſure Way that it may be done by, for obtaining the very beſt of Hedges or Fences, by planting Crab Sets, or by ſowing Crab Kernels. If by Crab Sets, a Hedge may be raiſed ſooner than by ſowing the Seed; and indeed I take it to be the readieſt and beſt Way where the Sets can be conveniently got, and tranſplanted while they are freſh and good. Our Method therefore in *Hertfordſhire*, is to do this when we make a new Ditch, by which a Bank is thrown up; firſt by the Plow, and next by the Spade, as I have given a plain Account of in ſome of my former Works. Here then a Bank of Virgin Mould (which is the very beſt of Earth) is raiſed next to a Ditch of about eighteen Inches deep, and two Foot wide, that gives the Planter an Opportunity to plant the ſame Bank with a double Row of Crab Sets, cut to about eight or ten Inches in Length, in the Month of *October*. Or he may ſow Crab Kernels entirely clean, or in their Murc or Pouze, by firſt making a Drill along the Bank, and ſowing the Crab Seed out of a Hand in the ſame; but if there be Room, as there commonly is, the ſowing them in two Drills makes ſurer Work for producing a much thicker and ſtronger Fence.

The

The Seeds thus being ſown, and the Drills covered with Mould, ſo that the Field Fowls cannot get at them, they are to be incloſed on the Outſide of the Bank, or Ditch, by a ſtrong dead Hedge, or by a Row of Hurdles; and, if Cattle cannot be kept out of the Field or Orchard, there muſt be the like Defence within-ſide, ſo that this new Plantation muſt be entirely every Way ſecured from all Damage: And thus a Crab Hedge may be raiſed in a very few Years, if it is duly kept weeded for the firſt three Years. But if Weeds are ſuffered to grow at full Liberty, they will cripple and much impede the Growth of this Hedge, that otherwiſe will grow to a great Height in a little Time, becauſe they are of the Tree Kind, and will become a moſt profitable Shelter to a Corn-field, or to an Orchard it incloſes; and, if the Owner thinks fit, he may, at every twenty or thirty Foot Diſtance, have a Maſter Plant left to grow into a ſtandard Crab-Tree, or ſuch a Crab-Tree may be improved by grafting. But ſuch a Hedge would be much forwarded in its Growth, if a proper Manure was to be ſown over the Sets or Kernels as ſoon as they are planted or ſown; beſides which, there ſhould be a Coat, thinly laid on the ſame, of Horſe-Litter, for the better ſecuring them againſt the Power of Froſts, and from the Damage of Vermin.—Thus a fine, profitable, fruitful, ſtrong Hedge may be raiſed in a very few Years, if the young Shoots, as I ſaid, are duly kept weeded for the firſt

three Years; for after this Time the Plants will, by this Means, get high, and able enough to keep down the Growth of Weeds of themſelves. And how little this Piece of good Huſbandry ought to be grudged, may be perceived, by the Account I have given of a *Cheſhire* Gentleman, who was ſo exact in weeding his very common Hedges, that when Perſons came at a conſiderable Diſtance, on purpoſe to view his neat managed Farm, they ſaid, that it appeared to them much better than the Character they had heard of it.—If this Crab-Tree Hedge is raiſed by Sets, they may be plaiſhed at about four Years End, if they are grown two Foot high; but it then ſhould be done by a very ſkilful Hand, for upon this depends much of its good After-growth; I mean, by ſuch a Workman as knows how to make his Cut at a right Part of the Crab-Shoot, for bowing or plaiſhing it down; otherwiſe ſuch a young Hedge may be ſo damaged, as to be hindered of ſeveral Years Growth in a true Order.

CHAP. IV.

How they plant an Orchard in the Southams *of* Devonſhire; *by the* Devonſhire *Planter and Cyderiſt.*

THE proper Seaſon (ſays my Correſpondent, in his Letter directed to me at *Gaddeſden*) is in *October*, though it may be well done later. The Lands being made twenty Foot wide by the Plow, the Trees ſhould be exactly planted on the Ridge, or Middle Part of them, at the Diſtance of twenty Foot each Tree. Thus, in Rows, they will ſtand a ſquare Plantation.—The Pits or Holes ſhould be made according to the Size of the Tree-Roots, and ſomewhat wider, that they may have full Liberty to ſhoot freely in a looſe Earth. The Holes ſhould be alſo made according to the Nature of the Earth in Depth; light, dry, thin Ground, eight or ten Inches deep; on deep, wet Land, four or ſix Inches. As the Holes are making, lay the Top and Bottom Earth ſeparate; when the Trees are to be planted, cut off the End of every Root, ſo far as the Wound runs in being taken up; then, if the Land is very deep and wet, put all the beſt Earth to the Bottom of the Foſs or Hole, on which plant the Tree as near the Center as you can, laying every Root in its proper Place,

ſo that one may not interfere with the other. Then having a good Quantity of Compoſt made of rich Earth, Lime, and Sea-Sand, or Chalk, and Highway Dirt, all well mixed and rotted together, to every Tree add four Inches Depth of this Dreſſing, and on that lay the Remainder of the natural Earth of the Hole that was taken out of it, which compleats the whole Planting of the Tree. Next, let the Tree be well ſecured from Winds and Cattle, if it be a very large one, by three Stakes and croſs Bars, and a Rope fixed to the Body of the Tree on Moſs, Hay, and Splinters bound to the Top of each Stake, which will keep it very ſteady and ſafe: But, beſides this, ſome Furze or Buſhes ſhould be bound round the Body of the Tree, the better to preſerve it from the Bite or Rub of Cattle. Furze alſo laid round the Bottom, ſoon after planting, pretty thick, will keep off the Damage of Froſts in Winter, and Droughts and Weeds in Summer, which are very injurious to young Trees; beſides which, Furze is reckoned to add a Nouriſhment to the Tree by our *Southams* Planters, who term it a proper Dreſſing for the ſame, and thought by them to ſave a greater Expence: Altho' there be no very great Nouriſhment in the Furze, yet it is allowed to ſerve for keeping the Surface looſe and mellow; for, for Want of ſuch top Management, young and old Trees have ſuffered very much, becauſe, if nothing is laid over the Surface, it remains

tough,

tough, hard, and generally ſo dry, as to confine the young tender Shoots of Roots from enlarging themſelves; and accordingly I have ſeen many Trees, eſpecially young ones, that have been as it were declining, inſtead of thriving, under ſuch Confinement.

The Southams *Method to top-dreſs the Roots of old Apple-Trees.*—This ſhould be done in *November* at fartheſt, becauſe, by performing it early in the Winter, the Roots are thereby enabled to put forth ſtrong and vigorous Buds and Shoots in the following Spring Seaſon, which thoſe Trees that are dreſſed much later cannot enjoy. The proper Dreſſing for this is Highway Soil, the Scouring of Ditches, Lime or Chalk, and Sea-Sand mixed together and rotted, and laid on Furze, or without it, about five or ſix Inches thick, and about four or five Foot all round from the Body of the Tree. This Management is very proper to be done, for either young or old Trees, but eſpecially for the old Sorts; and, if Furze is wanting, Fern or Straw may be made uſe of, as it keeps off Froſt in Winter, Droughts and Weeds in Summer, and gives ſome Nouriſhment to their Roots. Apple-Trees ſhould be every three or four Years dreſſed with a different Dreſſing; but let the Dreſſing be but a ſlight one, even a little Straw, it will do Service, provided there be enough of it, to keep the Earth looſe and mellow; for, as I ſaid before, the Roots can never proſper well, when they have a hard Sur-

face on and about them——Sheep in an Orchard may be made to fertilize the Ground, and greatly contribute, by their Stale and Dung, to the Proſperity of Fruit-Trees.

The Southams *Method of ſupporting and ſecuring Apple-Trees, by banking them up at their Planting.*—This is done, by throwing up a Bank a little wider than the Pit or Hole, which is to be made up about three Foot high, in a pyramidical Shape, for ſecuring the Tree from the Wind, till it has taken ſufficient Root, which will be in three Years Time. But we commonly take down half the Bank at two Years End, the other at three Years End; obſerving always, at the Planting of the Tree, the making of a Trench round the Bank; and before the Bank is broken down, this Trench ſhould be filled with Furze, which ſhould be covered by the Mould of the broken Bank; for, by ſo doing, it will prepare and mellow that Part of the Ground that the young Shoots are next to ſhoot into, and which ſerves for the firſt Dreſſing after Planting. It is alſo farther to be obſerved, that where this Method is put in Practice, no other Cattle than Sheep ſhould be admitted into the Orchard till the Trees are four or five Years old, and then only at proper Seaſons.

How an Orchard kept under Tillage cauſes Apple-Trees to grow as faſt again as otherwiſe they would.—This is ſo well underſtood, and practiſed, particularly in *Kent*, that it is a pleaſant

ſant Sight to behold their Fruit-Trees ſtanding in Rows, and a Crop of Corn growing amongſt them; which may well be done for many Years, if Apple-Trees are planted in Rows, to anſwer both Ways at thirty Foot Diſtance, for in ſuch interval Ground the Plow has Room to work, and keep the Orchard in due Tillage, if ſown with Corn, or Turnip-Seed, *&c.* till the Heads of the Trees, and their Roots, expand themſelves to a very great Width indeed. Now ſuch Tillage may be performed quickeſt by the common Plow, but better kept from Weeds by the light four-wheel Drill-Plow, that ſows Wheat, Peaſe, or Turnip-Seed in Drills as it is drawn along by a Pony Horſe, and drops Manure out of its Buſhel-Hopper immediately on the Seed, and harrows the Drill even at the ſame Time. Next, the two or one-wheel Horſe-track is to be drawn through the interval Earth between the Drills two or three Times, to keep it fine and clear of Weeds, and for improving the drilled Crop, the working of all which may be learnt in half an Hour. I alſo ſell a moſt profitable two-wheel, new-invented five-hoe Plow, that after the Ground has been once plowed with a common Plow, this will plow four or five Acres in one Day with only four Horſes; and by a little Alteration, which is done by the Plowman, in a Quarter of an Hour, it is fitted to hoe Turnip or Rape-Crops, as it is now practiſed by the ordinary Farmer. Alſo the Model of a Drain-Plow without

without Wheels, that cuts and throws out ten Inches ſquare of Earth as it is drawn along, and thus does more than fifty Men can do in a Day; by which wet Lands may be ſo drained, and kept dry, that Sheep may be prevented rotting, and Cyder Apple-Trees planted to great Advantage.——Likewiſe a Mole-Bank Plow, the Double Plow, the Chaff-cutting Engine, and ſeveral other Sorts, that I am the only Projector of.—Five Sorts of natural Graſs-Seeds, twenty Pounds of which in a Mixture ſows one Acre of plowed Land for Meadow or Paſture for ever, inſtead of three Buſhels taken out of Hay-Lofts, as directed by a late grand Author; of which Number is the moſt excellent Lady-Finger Graſs-Seed, that with the other four Sorts, produces the ſweeteſt of Milk, Butter, Cheeſe and Fleſh, and fats Cattle with great Expedition; on which Account I every Year imploy many Hands to gather them, for ſelling to any Gentleman on a proper Order; for thus the poiſonous Hemlock, Arſmart, Henbane, and other coarſe Herbs and Graſs-Seeds are entirely avoided.

An Account of ſixteen of the beſt Sorts of Cyder Apple-Trees, that were ſent by Sea to *London* from *Devonſhire*, for being tranſplanted in *Hertfordſhire*, and elſewhere.—

Elford Leigh, near the *Southams* in *Devonſhire*, *December*, 1748.

SIR,

" I Have bought ſixteen of the beſt Cyder " Apple-Trees I could get for Money, and " hope they'll come ſafe to Hand, I doubt " not but that they'll fully anſwer Expecta- " tion, as I bought them of the moſt credible " Perſons I could meet with. They coſt me " about two Shillings a-piece; for theſe are ex- " traordinary well rooted, and may in Time be " worth many Pounds to you, as I know you will " graft from them, and may thereby ſupply the " Country with theſe famous Sorts, that will " produce (if managed right) a Cyder that " cannot be paralleled in your Parts. The " Reaſon I paid ſo dear for them is, becauſe of " the great Improvements that have of late " Years been made by theſe Sort of Apples, " that are more and more in Requeſt. I have " ſhipp'd them on board the *Memland Coaſter*, " *Stephen Tutt* Maſter, who, on his Arrival, " may be found at *Stanton*'s Wharf, *South-* " *wark*. I have learned many valuable Se- " crets by Trouble and Experience, which I " ſhall communicate to you at Leiſure. Mr.

" *Miller*,

" *Miller*, in his excellent Folio Dictionary on
" Gardening, which no Gentleman, nor others
" that are Owners of Landed-Eſtates, ſhould be
" without, not only for his Information in
" Gardening, but alſo for his many other Phi-
" loſophical Accounts on Natural Hiſtory,
" takes no Notice of the true Cyder Apples,
" except five, *viz.* the *Devonſhire* Royal Wild-
" ing, the Redſtreak, the Whiteſour, the *He-*
" *refordſhire* Underleaf, and *John* Apple; ſo
" that neither he, nor any other *Engliſh* Au-
" thor, has hitherto wrote on the Medyet, the
" Corniſh, the Baetramoor, the Cackagee, nor
" the bitter-ſweet Cyder-Apples; altho' they
" are thought to be the very beſt Cyder-Apples
" in *England*; wherefore I have to ſay, that
" Gentlemen, and others, who have a mind to
" enjoy the very beſt of Cyder, ſhould not be
" wanting to propagate the Trees that bear
" theſe Fruits. And then, by a right Manage-
" ment of their Fruits and Juices, they may
" depend on having a Cyder very little inferior
" to the Juice of Grapes; and which ſeems as
" if Providence has given it to us, in this our
" Northern Climate, to ſupply the Want of
" ripe Grapes; for Cyder has Strength enough,
" and Spirits too, to anſwer this great End. It
" is wholſome, as well as pleaſant, and im-
" proves by Age, when it is endowed with theſe
" fine Qualities. But for Summer or ſweet
" Apples, they are to be rejected, as contain-
" ing a Juice weak, windy and unwholeſome.

" Nor

" Nor are any of the beſt Table-Apples com-
" parable to the true Cyder-Apples; for al-
" though th Gold Pippin, the Nonpareil, the
" Pearmain, and others of the luſcious Sort,
" yield a palatable, ſweet, racy-taſted Cyder,
" that keeps very well, and is in much Eſteem
" with thoſe whoſe Palates are Strangers to the
" rough ſtronger Sort; yet the true knowing
" Cyder-Drinkers reckon it but one Degree bet-
" ter than the weak Summer-Fruit Cyder, as
" believing that Cyder made from the afore-
" ſaid *Devonſhire* Apples exceeds all others.
" It is true, that as the Wildings, and rough
" Winter Apples, yield a ſtrong, generous, and
" vinous Juice, the Name of *Rough Cyder*
" proceeds from them; but there is a great
" Difference in rough Cyders, as ſome Apples
" are better than others. And although the
" Juice of ſuch harſh Winter Apples muſt be
" kept ſome Time before it is diveſted of its
" raw, wild Spirit, or very rough Taſte; yet
" when through Rackings and Age it is redu-
" ced into Mellowneſs, it makes ample Amends,
" by becoming the fineſt and beſt of Cyders.
" In *Ireland* they give the Names of their beſt
" Cyder-Apples the Cackagee, the *Burlington*
" Crab, the Kendrick, and the Royal Wild-
" ing; and from theſe ſingly, or mixed, the
" greateſt Improvement in Cyder-making; and,
" as they ſay, when they have got Maſters of
" the *Herefordſhire* Styre-Apple, the Fox-
" Whelp, the Woodcock, the White Swan,

" and

" and the Underleaf Apple-Trees, they hope
" to enjoy the beſt Cyder in the whole World:
" And indeed, I muſt own, that they are very
" likely to obtain much of their End; for I
" was told by an *Iriſh* Knight in *London*, that
" he thought the Cackagee Apple, or, as it is
" called by ſome, the *Iriſh* Crab, yields a
" Juice little inferior to Canary Another
" Gentleman likewiſe, who was lately a Mem-
" ber of Parliament, and has now much Or-
" charding in the Weſt of *England*, aſſured
" that the Cackagee Apple is of ſo auſtere and
" rough a Nature, that none will eat it raw;
" yet makes a ſuperior Cyder of a yellowiſh
" Colour, and of a mellowiſh, *Rheniſh* Wine
" Taſte. But however their Compariſons a-
" gree, it is certainly ſuch an excellent Sort,
" that no Cyder Plantation ſhould be without
" theſe Trees."

The Southams *Method of improving the Heads of Apple-Trees to great Advantage.*—Great Regard is had in this Country to this Piece of good Huſbandry, in keeping the Heads of Fruit-Trees in due Order, ſo that one Shoot or Branch do not interfere with, or gall another; for if they did, one would cripple the other, and greatly damage the Tree. We likewiſe always obſerve, and endeavour to make the Heads of Apple-Trees ſpread as much as poſſible, becauſe the Fruit is thereby much leſs expoſed to the Miſchief of boiſterous Winds,

by

by which Fruit-Trees often ſuffer very much, in having their Fruit blown down before, or near ripe, eſpecially when the Tree is very full of Apples. The right Shape of a full-grown Apple-Tree ſhould therefore have its firſt Boughs or Branches ſpread at four Foot and a half from the Ground, and all the reſt kept in a regular Diſtance and Form from each other in a horizontal ſpreading Order, ſo that the Trees uppermoſt Shoots of all ſhould not be above twenty Foot high, which may with Care be eaſily done by the Pruning-Knife, if made uſe of in due Time. It is a Rule with us, that if an Orchard is not ſituated very low, or that if the Apple-Trees are not kept in a low ſpreading Growth, and well ſheltered, they ſeldom anſwer to Profit. And it may be made a true Obſervation, that the lower an Orchard lies, it will hit, when another higher ſituated miſſes. It may be alſo truly ſaid, that Blights ſeldom do half the Damage to ſuch a low ſituated or well ſheltered Orchard, as they do to others that have neither of theſe two Advantages.

N. B. Nothing is more prejudicial to Apple-Trees, than to let upright Shoots grow in them from their middle Part; 'tis therefore we keep the Middle of the young Tree as open as may be; and indeed this ſhould be daily obſerved, if a Tree is expected to be a great Bearer; for, for Want of this good Management (which is a common Error) Thouſands of Trees bear the leſs Fruit.

The

The Copy of a Letter from my Correſpondent, the *Devonſhire* Planter and Cyderiſt, ſhewing a more particular Management of their Apple-Trees than what has before been written, by forcing their Heads to grow in the beſt Fruit.

SIR,

" AS I live on the Edge of the *Southams* " in *Devonſhire*, I have farther to ac- " quaint you, that in theſe Parts they are " more than ordinary diligent in the Improve- " ment of Apple-Trees, as theſe beyond all " other Fruit-Trees tend moſt to their Advan- " tage; for which Reaſon their Practice comes " more and more into Requeſt; and, I think, " I may ſay with many others of the like ex- " perienced Knowledge, that *Devonſhire* in ge- " neral, for good Cyder, exceeds all other Parts " of *England*: Not but that *Somerſetſhire* and " *Herefordſhire* afford great Quantities of good " Cyder; but in theſe it is not ſo rich, ſtrong and " palatable; the chief Reaſons of which, I think, " are, *firſt*, by our particular Sorts of Fruits; " and, *ſecondly*, by our particular Management.

" In theſe Parts, it is thought that hardly any " Tree requires more frequent Improvements " than the Apple-Tree, if the greateſt Succeſs " is expected; and this not only by the good " Management of their Roots, but alſo by their " Heads, for that one without the other is to

" little Purpoſe, as I have duly experienced. But
" firſt, I ſhall give an Account of the Improve-
" ment of the Head, which ſhould be particularly
" obſerved to be done in the early Growth of the
" young Trees, as it tends very much to their
" future thriving; for if this is not done in
" that Age of them, the Wound will be the
" larger, and the Succeſs leſs: therefore ſhall
" ſhew how to manage theſe Trees, that Fruit
" my be expected in the higheſt Perfection.—
" There is little or nothing to be done to the
" firſt Year's Shoot from the Graft, which is
" commonly put into the Crab-Stock at ſix or
" eight Inches from its Root, and will generally
" extend itſelf in Height the firſt Year ſeveral
" Feet, provided the Ground is richly prepared.
" The Leaves of this ſingle firſt Shoot ſhould
" be ſtript off with the Hand cloſe within ſix
" Inches of its Top early in the following Au-
" tumn, to prevent any Buds from that Height
" ſhooting out the next Spring: That is to ſay,
" ſo far as the Leaves are ſo ſtript; for, if let
" alone, the Buds produced from them would
" be ſuperfluous or unneceſſary, therefore the
" ſooner they are deſtroyed, the leſs will the
" Tree ſuffer by them, and the leſs will be
" the Trouble afterwards, provided alſo that
" all Suckers from the Roots, and all Weeds
" that may annoy them be often deſtroyed,
" eſpecially in their firſt Year's Growth.
" The ſecond Year the Knife is required,
" which is to be uſed in the Autumn, or early

" in the Winter, by cutting all the Branches
" to the Height of three Foot, and then they
" cut out the middle or perpendicular Branch
" as low as it will admit, to leave a proper
" Number of the extended or ſpreading ones,
" three, four, or five in Number being ſuffi-
" cient; and if any of theſe do not naturally
" extend themſelves ſo wide and ſo regular as
" they ſhould do, we make uſe of the follow-
" ing Device to oblige them to it.—We take a
" Stick of a moderate Size, and cut it as long
" as it is proper to extend or ſpread each Branch;
" then at each End of the Stick we cut a Slit,
" making them as wide as each Branch re-
" quires. In this Manner we fix it to each
" Branch, and let it continue in this Poſture
" till the latter End of the enſuing Summer,
" when the Branches will be ſtayed, and re-
" main fixed in their deſired Order. This is
" reckoned a very material Piece of Tree-Huſ-
" bandry; for according as the Head of the
" Apple-Tree is firſt trained up, ſo it will grow
" in a more or leſs regular Form. Theſe ſecond
" Year's Shoots we cut off with Part of the ſe-
" cond, leaving only about a Foot, or a Foot
" and a Half Diſtance from the Body, making
" the Cut or Slope within-ſide. But thoſe that
" are left ſhould be only the very principal
" ones, being trained up for that Purpoſe. All
" elſe ſhould be pared off cloſe to the Tree's
" Body, and even all thoſe that are put out of
" each Branch, as likewiſe all the Buds with-

" in

" in five or ſix Inches of the Wound. This " Operation we obſerve to do every ſecond " Year, till the Tree is fit for the Orchard, and " is what is exactly regarded by our beſt Nurſe- " ry Men; the proper Age for tranſplanting " being at five, or ſix, or ſeven, or more Years " of Age.——The Reaſons for repeating the " Cuttings till that Time are theſe: *Firſt*, the " Tree is thereby enabled to make ſtrong Shoots, " and vigorous Roots and Branches; for if they " were not brought under ſuch Diſcipline in " their Youth, the Tree would ſhoot too thick " and weak.—Again, if ſuch Cuttings were " forbore till the Tree was older, the Wounds " would be ſo large, as not to be healed pre- " ſently. *Secondly*, by this Means all unneceſ- " ſary Branches are prevented, and their bear- " ing Fruit too ſoon, which, if ſuffered, would " much weaken the Tree, or more or leſs " hinder future Succeſs."

How a certain Baronet in Devonſhire *greatly improved his bad Cyder-Orchard Apple-Trees.*—This Gentleman commonly makes four or five hundred Hogſheads of Cyder every Year, as is well known to me that live in his Neighbourhood with another Gentleman, who likewiſe makes Abundance of Cyder. One of the Baronet's Orchards, conſiſting of a fine Haſel Earth, was well planted with tolerable good Cyder-Fruit, yet not ſo good as he would have it; nor did it produce ſo large a Quantity of Cyder

as his Trees did in his other Orchards; which induced him to take the following Method to alter and improve his old Apple-Trees.—He procured a great Number of the beſt Sort of Grafts ſome Time before grafting Seaſon; for that thoſe Grafts that are cut about *Candlemas*, are much ſurer to take than others that are cut and grafted forthwith, as I have duly experienced; provided ſuch Grafts are laid in the Earth, from the Time they are cut, till put in, becauſe ſuch Grafts are in a moſt hungry Condition, for that their Sap ſo early had not begun to ſwell the early Bud; conſequently they eagerly co-operate with the Stock, their new Supporter. And indeed, it is well known to me, that where the grafting Operation is rightly performed, and the Stock is of a proper Age, not one Graft in twenty has hardly failed. The Cleft Method of grafting is commonly made uſe of by us, as being accounted the ſureſt Way of all others. And it was the ſame Method that this Gentleman made uſe of for thus improving his Orchard as ſoon as the Seaſon was fully come for ſuch his Grafting, which is either the latter End of *March*, or Beginning of *April*; though, if a late Spring happens, it may be done very well till the latter End of *April*. Then he ordered the Grafter to cut off the Heads of the Trees; yet no ſooner than they could be grafted; for the ſooner the Graft is put in after the Branch or Arms are cut off, the better, as the Sap then is in great Motion.—The Method he

took

took in cutting off the Trees Heads was this: He had as many Branches or Arms left for grafting as could well be, and thoſe he had cut at a good Diſtance from the Body of the Trees, in as level a Manner as they would admit of, whether they were nearer or further off the Body, in order for making the new ſucceeding Head the more ſhapeable for its better bearing of Fruit; for which Purpoſe he had all ſuch Branches as were thought improper for grafting cut off the Trees early in the foregoing Winter, that the new Head might not grow too thick or irregular; and we alſo obſerve to cut off ſuch ſuperfluous Branches pretty near the Tree's Body; and thoſe Branches that are to remain for grafting we trim up cloſe to the Height where the Cutting and Grafting is intended; and we likewiſe obſerve carefully, in particular, to leave thoſe Branches or Arms that grow horizontally or ſpreading in the moſt regular Form we can, becauſe theſe we account the ſureſt, and the greateſt bearing Arms or Branches of all others, and leaſt ſubject to be blighted, nor the Apples blown down before they come to their full Perfection of Ripeneſs. By theſe and other prudent managing of his Orchards, this Baronet is allowed to have ſome of the beſt Orchards in our *Southam* Country. But the Huſbanding of this his old improved Orchard did not end here; for after every Apple-Tree had been thus grafted, due Care was taken, from Time to Time, to deſtroy the early

Shoots that the Stock of the Tree ſhould throw out under each Graft; which, if let alone to grow, would prove ſo many Robbers to them.—All which ſeveral Pieces of improving a bad Sort of Fruit, or unfruitful bearing Trees, is much practiſed in theſe Parts on both young and old Trees, provided the old Sort are not too old for the Purpoſe.

Copy of a Letter from a *London* Correſpondent, ſhewing the Improvement of Cyder-Trees and Cyder in *Devonſhire* and *Herefordſhire*.

London, February 27, 1747-8.

SIR,

" I Have minuted down from the Mouth of a " Man, who lived many Years at *Plumptree*, ten Miles this Side *Exeter* in *Devon*, " where, he ſays, they make every other Year " (which is the bearing Year) three times as " many Hogſheads of Cyder as there are Men, " Women and Children in the Town. The " Names, he ſays, of their Cyder common " Apples, *extra* of their Gold Pippins (of " which they imploy few or none this Way, " but keep them as a Reſerve for Family Uſe) " are the Deux-Anns, of which they have " Abundance, and make a good Cyder, but very " pale:—The *Jerſey* is a rough, bitter Apple, he " ſays, without which they cannot well make " Cyder, for this makes it of a fine Amber " Colour,

" Colour, which without this would be very " pale. They put a Bag of theſe *Jerſeys* to " ſeven of the rough other Sort of Apples for " making a Hogſhead. *N. B.* A Bag con- " tains two Buſhels and three Pecks Corn " Meaſure.——*French* Long-Tails make a " pretty high colour'd Liquor, but not ſo high " as the *Jerſey*.—The Royal Wilding,—the " Culvering,—the Ruſſet,—the *Holland* Pip- " pins, and the *Cowley* Crabs;—theſe are lar- " ger than the common Sorts, being the Pro- " duct of a Crab grafted upon a Crab, are al- " ways green, and make a ſtrong Cyder.— " Two Bags of common Crabs to a Hogſhead " will improve the Cyder, and make it much " ſtronger.

" And from a *Hereford ſhire* Man I learn'd " the following Particulars, *viz.* He told me, " they have three principal Sorts of Apples for " making prime Cyder, *viz.* the Water Apple, " the Fox Whelp, and the Redſtreak; the firſt " is the beſt, and as big as one's double Fiſt, " and commonly laſt gathered.—The Farmers " here commonly give the Waſhings, ſo called " here, which you call Pomepirk, to poor People, " and makes pretty Tipple from them.—In *He-* " *reford ſhire*, he ſays, they open the Earth about " the Roots of their Apple-Trees, lay them bare " and expoſed for the twelve Days of *Chriſtmas* " Holidays, that the Wind may looſen them; " but if they fall they matter it not. After- " wards they cover them with a Compoſt made

" with rotten Dung, Mould, and a little Lime,
" well blended together, and laid up in a Clamp
" ſome Time before for this Purpoſe. This,
" he ſays, makes them bear Fruit extraordina-
" rily. They do this but once in three Years;
" but were they to do it every Year, he ſays,
" it would be much better.—Another *Hereford-*
" *ſhire* Man, named ——— *Elliot*, who lives
" near *Leominſter*, I alſo have been in Company
" with, who ſays, if any one ſells a Hogſhead
" of Cyder there, though it be to a private Fa-
" mily for their own Drinking, as well as to the
" Publican, the King is entitled to ſeven Shillings
" Duty for that Hogſhead. Their Hogſhead,
" he ſays, holds from ſixty-four, to ſeventy,
" eighty, and an hundred and ten Gallons, for
" which laſt they pay more; however, ſome
" now and then they ſave the Duty. Cyder,
" in a plentiful Year, is ſold here for ſix Shil-
" lings a Hogſhead. A Man that rented a
" little Orchard, with a Hutt of a Houſe to it,
" at fifty Shillings a Year, one plentiful Year
" made ten Hogſheads of Cyder. Here, he
" ſays, they put a Pint of raw whole Wheat
" into a Hogſhead of rack'd Cyder for it to
" feed on, and to keep it from ſouring, and it
" anſwers. Ginger-Bread, *&c.* he ſays, is
" wrong for this Purpoſe: And further ſays,
" they raiſe their young Plantations of Apple-
" Trees in their Hop-Grounds; and that,
" when they tranſplant them, they dig a hol-
" low Hole, and ram its Bottom Earth well

" with

" with a large Rammer, (like that of our Pa-
" viours they uſe for ramming Stones) and then
" place a flat Stone in the Middle of it, ſpread
" the Trees Roots horizontally, and plant
" them almoſt on the Surface; then throw
" ſome Mould between the Roots, and finiſh
" with making up a ſmall Bank around the Bot-
" tom; and thus the Tree will flouriſh, and
" bear ſooner than ordinary. After the firſt
" Year they take off the Bank, and leave it level.
" He alſo ſays, that ſeveral thereabouts have
" taken up fine Meadow or Paſture Land to
" make Hop-Grounds, which has been one
" Reaſon that Butter and Cheeſe have been ſo
" dear laſt Year; but it did not anſwer laſt
" Year, Hops being ſo plenty and cheap, that
" he was four Pounds out of Pocket by them,
" though he has but one Acre and a half,
" which produced him five hundred Weight of
" Hops that he had ſold for two and twenty
" Shillings *per* Hundred. Here, he ſays, they
" reckon five Sdillings for pulling, and five
" more for drying one hundred Weight, which,
" with the Charge of manuring, *&c.* and pay-
" ing the Duty, which is eight Shillings and
" four Pence for every Hundred, cauſed his
" Loſs; and eſpecially, as he had dreſſed his
" Ground with Dung and Lime, and it pro-
" ving a dry Summer after, made them run
" ſmall. And adds, that when the other three
" Counties miſs, then their Hops fetch a good
" Price."

A certain Gardener's Way to plant a Fruit-Tree, who ſays it is the beſt Way of all others.— In the firſt Place, he takes off the Turf, and lays it by itſelf; then takes the next Earth, or Virgin Mould, and lays this alſo by itſelf; then lays ſome Horſe-Litter over the Bottom of the Foſs or Hole, and ſome of the Virgin Mould on that; on which he plants his Tree, ſcattering ſome more Virgin Mould over all its Roots; then he takes old Horſe-Dung and ſpreads it on the Virgin Mould, and upon that his Turf, and leaves it in a Baſon Shape.

The *Devonſhire* Planter's Method to plant Apple-Trees, as ſent to this Author by him on his Arrival at *London*; with an Account of right Cyder Apple-Trees, ſent by him into *Hertfordſhire*.

London, January 26, 1749.

SIR,

" I Am now arrived in *London*, after my ſe-
" veral Years Service in *Devonſhire*; and
" on *Tueſday* next ſhall ſend you the long ex-
" pected Apple-Trees, by a *Hempſtead* Wag-
" gon, being juſt come to Land, which I de-
" ſire you will pleaſe to have planted in the
" beſt Manner, and as ſoon as may be. And
" although they have been ſome Time out of
" the Ground, yet, if you will exactly obſerve
" my Direction, you need not fear their an-
" ſwering the End I propoſed.

" As

" As ſoon as they come to Hand, ſoak the
" Roots about twelve Hours in Water, where
" no Beaſt can come at them; then, as ſoon
" as may be, make the Holes thus:—Take
" the Center of each twenty Foot Diſtance
" from each other, by driving a ſhort Stake
" therein; then take the Square of four Foot,
" two on each Side of the Center, cutting a-
" round it with a Spade; and then paring the
" Turf as thin as may be, lay it in a Heap by
" itſelf. Next, you are with a Mattock to
" dig up all the very beſt of the Earth; but be
" ſure dig it no deeper than it is good, leſt
" the Roots ſhould meet with a fatal Iſſue by
" penetrating the lower bad Soil. Take out
" this Earth, break it very fine, and lay it in a
" Heap by itſelf; then put in your Turf cut
" into Pieces regularly over the Bottom of the
" Hole, and juſt cover it with a little of the
" Earth before taken out; then plant the Tree,
" and cover the Roots with the Remainder of
" the Earth, extending them to their full Ex-
" tent, and as regular on each Side as may be,
" by ſtaying them with Sticks till they are
" fixed in the Earth. Then take out all the
" Sticks, but mind to put on a little Earth
" at a Time, often pricking in the Earth with
" a Stick between the biggeſt Roots, which, if
" the Earth is fine, will cauſe it to fill up all
" the Hollows between each Root: Mind alſo
" to raiſe the Roots once or twice by a mode-
" rate Shake, which will cauſe the Earth to

" ſettle

" ſettle the cloſer to them, but ſo as not
" to diſplace the Roots. But I ſhould firſt
" have told you, to cut off all the Ends of the
" Roots, by cutting the Slope of them within-
" ſide or underneath before you plant them;
" but be ſure cut no further than where they
" are bruiſed. The Reaſon for cutting the
" Slope on the Inſide is, that it will induce the
" Roots to ſtrike much ſooner and ſurer, which
" otherwiſe would be very apt to decay by the
" Water lodging on the Inſide of them. Finiſh
" the Planting, by laying a Bank in Pan Fa-
" ſhion of fine rich Earth over all the Roots.
" At laſt lay a good Quantity of Furz round
" it to keep off the Froſt and Drought, and
" ſecure it well from the Damage of Cattle.
" Pray plant theſe moſt valuable Sort of Cyder-
" Trees as near your Houſe as can be, for the
" better preventing their Grafts being ſtole from
" them, to the Ruin of the Trees, and for
" keeping the Fruit the more ſafe. I have cut
" the Heads of the Trees to a proper Form;
" however, I would have you cut about half an
" Inch or a little more from off any bruiſed
" Branch that you may find. As to the ſeveral
" Grafts or Cuttings from off the beſt Cyder
" Fruit-Trees that I have ſent you with theſe
" Trees, pleaſe to cut them to 10 or 12 Inches
" Length, and lay good Part of them in rich
" Earth, and a little Litter of Straw about them,
" to keep them from the Froſts, and at the
" Seaſon you will diſcover which is fit for Uſe.

" Pray

" Pray take Care of the Trees, for nothing has " been wanting on my Part, having attended " at *Stanton*'s Wharf for them above a Week, " who am, Sir, *&c.*"

Grafting Crab-Stocks, &c. for Apple-Trees, according to the Southams *Practice; by the* Devonſhire *Planter.*—This is to be performed by ſeveral Methods, but I ſhall mention only one here, and that is, the common Way of Cleft-grafting, which in the *Southams* is eſteemed not inferior to any Way. By this Way a Stock may be graſted from half an Inch to four Inches Diameter; and for the better Improvement of it, the Grafts ſhould be taken off the beſt bearing Wood of a Tree, and laid in the Ground ſome Time before they are uſed, covering them about half Way with light freſh Earth in a cool Time of the Day, without doing the leaſt Injury to the Graft; ſuch Grafts are reckoned more ſure to take, than thoſe put on freſh from the Tree.—I once ſaw it proved, where was only one freſh Graft uſed, and that the only one that miſs'd. To this End cut the Stock, that is at a proper Age, about eight Inches from the Ground, cutting it as even as poſſible, ſo as to leave the Bark unhurt; then cleave the Stock with a ſtrong Knife or Chizzel, and let the Slit run about two Inches deep, and as near the Middle of the Stock as you can, except where the Pith or Heart is; alſo let it be made on the ſmootheſt Side of the Stock, having in Readineſs

Readineſs a Stick of hard Wood near a Foot long, at one End made like a Wedge, which is to be put into the Cleft as ſoon as the Knife or Chizzel is taken out, in order to open the Slit at Pleaſure for putting a Cyon or Graft in, that is firſt prepared and made ready for this Purpoſe, by cutting it from the Joint-Knot or Seam of a Shoot, if it be a ſtreight one, or elſe from ſome Bud on the thickeſt End of a laſt Year's Shoot, or Sprout, or Twig, down a Slope on both Sides ſomething more than an Inch long, though on ſome Stocks two Inches or more; and when the Graft is thus prepared, put it in as uſual, ſo that the inward Bark of the Cleft may meet or join the inner Side Bark of the Stock all along the Cleft, that the Sap may come out of the Stock to feed the Graft, and make it grow. The Graft being thus exactly placed on the Stock, draw forth the Wedge, and clay it cloſe on every Side an Inch above the Top of the Stock, and an Inch below it, but on a large Stock an Inch and half is better; which will not only the ſurer ſupport the Graft, but alſo keep the Water out of the Stock, which ſhould be avoided as much as poſſible, as it tends to its Decay. And if the old Clay falls off, more ſhould be put on, eſpecially on large Stocks, becauſe the Graft is longer than ordinary before it covers ſuch a Stock; ſo the Air is ſometimes very pernicious to both Stock and Graft; therefore bind the Clay round with Yarn or Matting, which will ſupport it much,

much, and hinder the Clay's cracking, for it is very ſubject to this. But there is a better Way to ſecure all, by binding over the Clay a Woollen or Linen Rag, which will cauſe the Clay to endure the longer, and preſerve the Graft better. This Way is much practiſed in *Devonſhire*, by our beſt Grafters on old Stocks, for theſe require the greateſt Care poſſible. As ſoon as the Graft is taken thoroughly well, keep it clean from Suckers, which ſhould be deſtroyed as ſoon as they appear.—This by the *Devonſhire* Planter; but another directs Grafting as follows, *viz.*

Grafting; by another Hand.—Take, ſays he, Grafts from an old Tree, rather than from a young one; and ſome obſerve to take thoſe that grow the moſt upright at the Top Part of the Tree, as being the fulleſt of Sap; let them be rather bigger than leſs, for the Sun will dry the latter ſooneſt. The laſt Year's Shoot, or that of the Year before, is right, and thoſe Cyons beſt whoſe Buds are not far aſunder. If the Stock is a thriving one, it will bear a Graft with the more Buds; if not, otherwiſe. Any Sort of Graft may be grafted immediately, or they may be kept a Month before they are uſed.—Grafts may be carried Hundreds of Miles, if Mould is laid thinly over them in a Box; or their Ends may be ſtuck in Clay, or in a Turnip, and wrapped about with green freſh Moſs, that they be not bruiſed. The main Point of Grafting is, to join the Inſide of the Bark of the Cyon

and the Inſide of the Bark of the Stock together, that ſo the Sap that runs between the Bark and the Wood may be communicated from the one to the other, eſpecially towards the Bottom of the Cyon. If the Stock is ſmall, graft it about ſix Inches above Ground; if larger, and where Cattle come, it is beſt to graft above their Reach; leave only two Buds above the Clay, put but one Cyon into a Stock, unleſs the Stock be very large, or an old Tree you graft; and if the Graft put forth ſeveral Shoots, cut off all but one, which ſhould be the ſtraighteſt and ſtrongeſt.—Graft your Cyon on the South-weſt Side of the Stock, becauſe that is the moſt boiſterous Wind in Summer; by which Means the Wind will blow it to the Stock, and not from it, which is the Way that the Graft will beſt bear the Force of it; but, as to this Point, the Shelter that the Grafts have in their Standing, is chiefly to be regarded. For this Work ſhould be provided a thick-back'd Knife to cleave the Stock with, a little Mallet, and a grafting Chizzel, and a ſharp Pen-knife to cut the Grafts off, and a neat ſmall Saw to cut off the Head of a large Stock with. You muſt likewiſe have a Stock of Clay, well mix'd with Horſe-Dung, to prevent its freezing, and with Tanners Hair to prevent its cracking. Baſs-Strings, or Woollen-Yarn to tie the Grafts with, and a ſmall Hand-Baſket to carry the Materials in. In *Herefordſhire* they graft the Gold Pippin on the Redſtreak, and ſay, that it makes the Pippin bigger, and the Cyder richer.

The Southams, *or* Devonſhire *Way of improving the interval Ground between young Apple-Trees in a new planted Orchard.*—This may be done ſeveral Ways; but with us it is commonly done by planting Cabbage Plants between the new planted Trees in new broke up Ground, as what will return the greateſt Profit the firſt Year.—The next Year we plant the ſame interval Ground with Potatoes;—and the third Year with Beans; and ſo on, till the Heads of the Apple-Trees became large, which, with the aforeſaid good Management, will be in a few Years; and then they'll admit of no more ſuch Planting, but the Ground will naturally return to its old firſt Condition of Paſture, the Trees being planted ſo near as to ſhade the Middle of it.

I ſhall mention no more Sorts, except the two *Colebrookes* Cyder Apples, as theſe I have ſent you an Account of are the principal ones; and when they are truly procured, and managed accordingly, there need be no Doubt of enjoying an excellent Cyder in the greateſt Perfection, if managed as I have, and ſhall direct.—So far my Correſpondent. But I muſt here add,

Chap. V.

An Account of the beſt Herefordſhire *Cyder-Apples.*

The Redſtreak Cyder-Apple.—Though a Sort of Wilding, yet has had, for many Years, the greateſt Reputation of any Apple for making the beſt of Cyder in a Mixture with other Apples. But in this Reſpect, as in moſt others, Mens Fancies and Opinions differ. One *Herefordſhire* Man ſaid, that the Redſtreak, with the *Kentiſh* Pippin, and the Fox-whelp Apple make the beſt Cyder.—Others that the Styre Apple makes the beſt Cyder.—As to the Redſtreak Apple, it is allowed that there are three Sorts of them. The Ruby Redſtreak, the long-ſtreaked, and another, and that the long-ſtreaked Redſtreak is the beſt. This Apple is recommended for being planted preferable to all others for the following Reaſons; 1. Becauſe, as they ſay, it yields the beſt of *Engliſh* Drinks. 2. Becauſe the Fruit is harſh and unpleaſant; and, tho' kept long, tempts not the Palates of all Perſons. 3. Becauſe this Tree thrives in as mean Land as any Tree whatſoever, being a ſpontaneous Plant at firſt. 4. Becauſe it is a conſtant Bearer, being a Wilding, enduring more than the greater Part of other Fruit-Trees the Severity of ſharp Springs, often deſtructive to

to thoſe that are more tender. 5. This Tree bears in a few Years after Grafting, recompencing betimes the Coſt and Induſtry of the Planter; the Delay whereof in other Fruits, hath been a principal Obſtacle to the great Deſign of Planting. 6. This Tree is low and humble, and ſo more of them may be planted in a like Quantity of Ground, than the taller Trees which ſhade the Ground more. Others will have it, and with much Reaſon, that the *Styre Apple and the Gold Pippin make the beſt* Herefordſhire *Cyder*.—For theſe Reaſons. *Firſt*, As to the Styre Apple: This is a moſt hardy tenacious Apple, growing on a Tree of the thorny Sort; an Apple, whoſe Juice is ſo rough and ſtrong, as requires a longer Time to meliorate and become drinkable than any other of the *Herefordſhire* Cyder Sort; therefore will not produce ſo early, and ſo pleaſant a Cyder, as when mixed with a contrary Sort, and that is the Gold Pippin, which yields the fineſt and pleaſanteſt of Juice. Theſe two agreeing ſo well in a Mixture of equal Quantities, produce the moſt palatable and healthieſt of Cyder; two Qualities that are moſt coveted by all Cyderiſts, and which the *Southams* Cyderiſts endeavour to obtain, by mixing their Royal Crab with the Bitter-ſweet Apple, *&c.* Therefore theſe two Sorts of Apple-Trees ought to be planted in great Numbers with all Expedition, that the Nation may enjoy a nectarous, racy, and moſt healthy, vinous Liquor at a little Expence, to

the ſupplanting much the Importation of Foreign Wines.

An Account of Cyder-making, as ſent the 13th Day of *July*, 1753, to this Author, by an eminent Doctor of Phyſic; ſhewing different Ways of making and improving Cyder by ſeveral Perſons in the Country about him.

CYDER is a fine, cooling, refreſhing Liquor, but unleſs it be well managed and conducted in the making of it, a great Part of its delicate Flavour, pleaſant Taſte, and fine beautiful Colour will be in great Meaſure loſt; therefore let me charge thoſe who have the Management of it to be very circumſpect, diligent, careful, cleanly, and dextrous in their handling ſo excellent, ſo refreſhing a Liquor, which is not to be undertaken by every idle, dirty Fellow who pretends to be ſkilled in this Undertaking. This Sleight, this Dexterity, which is only known to the Curious and Knowing, is better underſtood than expreſs'd; and therefore, after all, my Directions will not effectually avail, but to ſuch as are fitted, and take the proper Meaſures to be watchfully attending, and very careful in this Work, and every Opportunity muſt be employed in the perfecting it. Here you may ſee, that if a bungling Fellow ſhall take it upon him to make the Cyder after your Directions, and it does not

ſucceed, you may ſuppoſe he has been wanting in ſome Part of them; but, if it ſucceeds, you gain the Reputation of it.——A young *Southam* Clergyman, my oppoſite Neighbour, is a very experienced Man in this Affair; he has made ſeveral hundred Hogſheads in a Seaſon, and lived upon a Farm of his Father's, where they made a hundred Hogſheads a Year. Their Method is this:

They never mind nor regard what Sort of Apples they are, tho' they have many Sorts; they ſuffer their Apples to fall off the Trees of themſelves, and once a Week they gather them into a Heap, the larger the better, and there let them ſweat for a Fortnight or three Weeks, not caſting away any one rotten Apple beſt for Cyder, and after the Apples are ſqueezed at the Wring, (ever making a large Cheeſe of Apples) they work it in large Keeves; (but I had forgot to tell you, the Heaps of Apples are left in the Orchard under a Shed if they can, and in the Eye of the Sun, or in the open Air in the Want of one.) After the Cyder is put into the Keeve, in twenty-four or forty-eight Hours, a Scum or Froth will riſe upon the Top, which they narrowly watch, and the Moment that breaks, they rack it for the firſt Time, and after it is put in Caſk, they watch it Night and Day, and when it begins to ſing, which will be known by often applying the Ear to the Caſk, they rack it again, and ſo rack in clear Weather at Pleaſure. The often Racking makes

it ſweet; but he ſays, they are fond of the rough Cyder, and often Racking does but ſpoil the Body of it. What reſts and fines upon the Lee is the beſt and wholeſomeſt, and keeps its Body and Roughneſs. Some put Sugar, and doctor it various Ways, Spices, and what Fancy pleaſes, Treacle, Raſpberries, Black-berries, Elder-berries, all which add a very agreeable Flavour. Some again will have the natural Juice of the Apple, and the natural Taſte without any Addition of Art. In the *Southams*, where the common and indeed only Tipple is Cyder, the People enjoy an excellent Liquor, if drank in Moderation, and beſt of all when it is drank at Meals; but when drank in large Quantities, and Men make Sittings up late, or all Night upon it, and make this a conſtant Cuſtom, their Lives are ſhortened by ſo doing, bringing on Diſeaſes, and even haſtening Death. It has been proved, that the Crab-Apple in this County has made a Cyder beyond all others, by letting it lie ſeven Years in the Caſk. Turnips we never uſe for this Purpoſe, though the Liquor muſt be very wholeſome made of them; nor do we mix them with Apples, as in many Places and Counties. A great deal will depend in making from the Cleanneſs of the Veſſels, the Largeneſs of the Cheeſe, and Manner of preſſing, pounding, or grinding the Apples. But, above all, reſting the Apples in large Heaps muſt not be neglected; it mellows the Juice, and renders it more vinous, provided the Fruit

be

be full ripe, which cauſes and gives the vinous Flavour. But the Farmer gathers his Apples ripe or unripe, all one to him, for he reckons, that if the Fruit is thoroughly reſted, he has the leſs Liquor from it.

A very polite *Devonſhire* Lady of our Acquaintance, about an Hour's Ride from this Place, is very curious in managing her Cyder in this Way, and has the beſt Cyder in all the Country; but then ſhe never ſuffers a rotten Apple to be thrown away; they are the Strength, Taſte, and Flavour of the Cyder. She frequently adds Elder-berries, *&c.*

Another Man, famous for this Liquor, and his Father before him, always ſaid, the Excellency of his Cyder was owing to the Fruit and Management. But as this Fellow has ſquandered away the whole Eſtate, and what elſe his Credit could come at, I don't find the Place now keeps up its Credit for Cyder as when he lived in it. Indeed I never drank ſuch racy Cyder any where, quite ſweet, almoſt as Canary, it had ſuch a vinous Flavour, and had the Fellow had but the (tho' a cunning one too) Thought of ſending it to *London*, or holding up his Price even here in the Country, he might have made what he would of it. Inſtead of forty Shillings *per* Hogſhead, he might have made five or ſix Pounds. Nor could I ever learn from him that he ever made uſe of any Art, but that of ſimple Racking as ſoon as the Froſt and clear Weather came in; and if required more ſweet and

mellow, his Method was, by racking the oftner, and ſtumming every Caſk with a lighted Match, or Rag dipt in Brimſtone every Racking; and by this only Means he made it as palatable as you pleaſed to have it; but then obſerve, that the Strength of the Cyder was leſſened by every ſuch Racking. I never drank the like Cyder any where; his Fruit left well to ripen on the Tree and fall off; he never gathered any, and ſweated them in Heaps two or three Weeks.—As this Farm lay but a Mile or two from this Place, I always went and bought my Cyder for my own Taſte, which he'd ever ſuit as I thought proper by the aforeſaid Means, and ſometimes it would require a Ride or two to effect it. Now Sir, ſaid he, this here Cyder is juſt now come fit for Sale, but I would not recommend it to you, for what comes ſoon ripe and fine, is not ſo good as what lies longer on the Lee; it has not ſo good a Body, but two or three froſty Mornings, and ſeveral Rackings, will make it as fine, ſweet, and pleaſant as poſſible. Now, if you will take my Advice, ſaid he, take this Hogſhead, which at preſent is ill taſted, foul and rough, it has a good Body, and a few Rackings will mellow it down to your Palate. It did ſo; and I always followed his Advice. But, upon the Whole, his Art of Management was nothing more than ſimple Racking, ripe Fruit, clean Veſſels, large Cheeſes, and no very haſty Preſſing, becauſe of the Apple Pips, which, by ſlow Preſſure, gave a Bitterneſs,

neſs, and Strength, and Flavour too to the Whole; and a large Beam for preſſing, which he ever much inſiſted on, and large clean Veſſels, the larger the Quantity the better it work'd, and fermented together. Other Management than this he never uſed; and indeed he was ſo clean, and neat, and dextrous by his Experience about his Cyder, that it was a Pleaſure to ſee his Cyder Out-houſe, and all his Caſks laid up well waſhed, and ſweet, ſmelling like a Roſe; all his Utenſils pretty, every Day waſhed and cleaned, his Horſe-pond likewiſe, which is preferred to the Mill or Engine for grinding the Apples, all in the exacteſt Order; for, he ſaid, the Goodneſs of Cyder very much depended upon the regular ordering and conducting of the Whole. But the common Farmer huddles up his Cyder any how; ſo they can get but a Quantity, they'll hardly be at the Pains to ſtrain it from the Wring, ſo naſty and beaſtly are they about it.

I remember I had once a Hogſhead of Cyder about to prick and run to Vinegar, but by putting a few Lime-ſtones to it (burnt Lime) two or three Quarts of Wheat, and three or four Pounds of Raiſins of the Sun, in a Month's Time it was as fine racy Cyder as Man would wiſh to drink. Raiſins of the Sun give a fine vinous Flavour to Cyder, Ale, Beer, &c.

And when my Cyder made upon my Farm has been crude, and of a Whey Colour, a few Pounds, two or three, of our Meloſſas Sugar to

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a Hogſhead, and a little Cochineal will, and has given a fine Colour to it, pleaſing to the Eye, as well as a better Taſte to the Cyder. But nothing gives a fine, natural, bright, amber Colour to Cyder like the rotten Apple; it alſo affords a fine Flavour, and is the Life and Spirit of Cyder, the Fruit being well ſweated in large Heaps under Shed, or in the open Air. And I am well ſatisfied from my little Enquiry, (for I can learn ſomewhat from every Body) that a great deal is owing to Cleanlineſs in making Cyder. It is, in ſhort, all in all, according to the Notion of the aforeſaid Farmer, which he ever inſiſted upon. But this Fellow's little Leaſe-Eſtate (upon which his Father before him lived in Reputation and Credit) of about forty Pounds a Year, would not do; for tho' he made ſome Years forty, fifty, or more Hogſheads of Cyder, but ſometimes again none at all, yet however he might have done very well, had he not taken it into his Head to ſet up for a Gentleman, the Temper of all our middling People, and ſo run out in Gaming, Cock-fighting, *&c.* He was an excellent Fellow indeed for Cyder-making, but now fled into a little Borough Town, in hopes of retrieving his Fortune by ſome little Place under the Government.

The Devonſhire *People are all fond of the White-ſour-Apple, which makes the rougheſt Cyder.*—This Year, 1753, will produce but little of this Liquor either in *Devonſhire* or *Cornwall*;

wall; why ſhould you not add, the Method of making other Sorts of made Wines? Cyder is Apple-Wine, Metheglin Honey-Wine, *&c.* and I hear there is a *Corniſh* Man has got a Patent for making Brandy from Blackberries.—My Friend, the *Devonſhire* Parſon, obſerves, that the Cyder that is not ſuffered to reſt upon its Lees for a due Time, and is racked often, and too ſoon, is not ſo very wholeſome as what reſts upon its Lees, till the Froſt and clear Weather comes in for Racking, and is apt to give the Cholick. I muſt own, I approve of putting ſome of the carminative Seeds and Spices into the Caſk with the Cyder. It warms the Liquor; nor does it ſubject the Cyder to be ſo windy as it uſually is, and it likewiſe prevents it giving the Cholick, *&c.* But the Addition of a little Muſk gives Wine or Cyder a pretty Flavour, eſpecially ſweet Wines, or ſweet Cyder, Clary or Raſberries; the laſt is a fine Thing for flavouring all Sorts of our *Engliſh* made Wines or Cyder, preſerved with a little Sugar in Brandy, a Pint or a Quart of which will be ſufficient for a Hogſhead, after racked and fined down with a Dozen Egg-ſhells, all well beat up with two or three Ounces of Iſinglaſs diſſolved in a Quart of Cyder and a Quart of Sheeps Blood; this laſt fines down Wine and Cyder, mellows it, ſoftens it, and renders it very wholeſome on all Accounts. This for a ſingle Hogſhead, and a Quart of Raſberry Brandy, crowns the Whole, after well working it with a Stick flat to the

End,

End, with Holes in it. Let it reſt till bottled off, it will be quite fine in a few Days. However, you may let it reſt as long as you pleaſe, till ſuch Time as you want it for Uſe. The Mazzard or black Cherry, and black Currant give a fine Flavour to Cyder, adding a few Pounds of Melaſſas, and a little Spice.

Crab-Apples ſet round the Hedges of an Eſtate would be a fine Improvement, and make the beſt of Cyder, as before obſerved.

P. S. A Farmer juſt now with me ſays, he boils one Half of his Cyder, and puts it into the Caſk, then ſtops it up immediately, firſt fermenting it in a Keeve (two Hogſheads) till it is fine. His Cyder is as good as any in the Country, and never turns to Vinegar, or grows ſour. So ſays the honeſt Farmer.

The Devonſhire *Planter's Account of Moſs in Trees, and their Cure.*—He ſays, this is occaſioned by mere ill Huſbandry: *Firſt*, for not keeping the Ground looſe and clean about the Trees; and, *ſecondly*, for Want of pruning their Heads, keeping them thin, and in a proper Shape. For where the Head is ſo large, and thick of Branches, that the Roots cannot ſuſtain and maintain it, it will aſſuredly languiſh, and become moſſy; therefore a Fruit-Tree had much better have a ſmall thin Head, than a large thick one.

An Account, by another Hand, of the Moſs on Fruit-Trees, and their Cure.—This is a Tree-Evil of a very bad Kind, as it is very prejudicial

to

to its Fruit-bearing, occaſioned by the Coldneſs of the Land the Tree grows in, whether it is wet or dry, or their being planted too deep. If it proceed from the Coldneſs of the Earth, lay Sea-coal Aſhes mixed with Horſe-dung, *&c.*— If it proceed from Moiſture, drain the Land well; but if it proceed from deep Planting, (as too commonly it does) if the Trees are ſmall, it is the beſt Way, in very moiſt Weather, to draw them up higher; but if they are too large for that, there is no Remedy but replanting them, or to plant new ones in their Room.— To cure the Moſs in *Staffordſhire*, it is ſaid, they burn off the Moſs of their Trees in *December* with a Wiſp of Straw; but the common Way is to rub it off young Trees with a Hair-Cloth, or to ſcrape off with a wooden Inſtrument that may not break the Bark of the Tree. He alſo ſays, he knew one that had an Apple-Tree very much run over with Moſs, and he made a Stye under it, in which he fatted Hogs, and it cured it. But as Moſs is ſometimes cauſed for Want of Sap, which is commonly the Reaſon why old Trees are more moſſy than young, it is good to lop off ſeveral Branches of ſuch Trees, which will make them proſper the better, and be leſs moſſy, eſpecially where Trees are moſſy that grow on dry Land.—Moſs is thought to be only Excreſcences produced from the Earth, and are no leſs perfect Plants than thoſe of greater Bigneſs, having Roots, Branches, Flowers and Seeds, yet cannot be propagated by Art. One

Reaſon,

Reaſon, amongſt ſeveral others, is, that Moſs is much occaſioned by Trees growing too near one another, as is plain from thoſe in Woods. Moſs may be deſtroyed two Ways; one by cutting down Part of the Trees, and plowing up the Ground between thoſe left remaining: The other is by an Iron Inſtrument made a little hollow, the better to ſurround the Branches of the Tree, and ſcraping it off, and carrying it from the Place. But if you do not cut down Part of the Trees, and ſtir the Ground well, the rubbing off the Moſs will ſignify but little; for the Cauſe not being removed, the Effect will not ceaſe.

CHAP. VI.

The Names and Natures of the famous Southams, *or* Devonſhire *Cyder Apples.*

AS to the Cyder Apples made Uſe of in *Herefordſhire*, they are a pretty many; but thoſe in Reputation at preſent, are the *Kentiſh* Pippin, the Fox-Whelp, and the Ruby Redſtreak for making the beſt Cyder; all theſe three being grinded together, and ſqueezed, agree for this Purpoſe. The Styre Apples are not ſo much valued as formerly, as being now become extraordinary plenty. Here then I ſhall proceed to give an Account of the Names and Natures

tures of the famous *Southam* Cyder Apple, as ſent me from my Correſpondent.

SIR,

" In great Part of this Country they are very " careful to have an excellent Sort of Cyder; " and indeed I have drank ſuch in theſe Parts, " that I thought nothing inferior to common " White-wine. The firſt Thing therefore that " they attempt for this End, is to procure pro- " per Sorts of Fruit-Trees, otherwiſe their future " Expectation will prove unſucceſsful. And in- " deed this particular Choice is more material " than moſt People imagine, as I have been " ſufficiently convinced of, and therefore ſhall " be the more particular in my Account to you " of ſeveral peculiar Sorts of Apples that are at " this Time moſt in Reputation for producing " the very beſt of Cyder; and for it ſhall be- " gin with the White-four."

The White-four Cyder Apple.—This Sort of Apple is reckoned preferable to moſt or all Cyder Apples, for the delicate Reliſh they retain, and yield, when they are made into Cyder. This Apple is of a long roundiſh Form and pale Colour, and, for their excellent Nature, are ſold for Three-pence or a Groat a Buſhel more than moſt or all other Sorts, and are a pretty ſure and great Bearer. But, to be more particular in my Account of this famous Cyder Apple: This Fruit will make very good Cyder of itſelf;

ſelf; but the Rule is, in ſome Parts of this Country, to allow two Parts of this Apple, and one of the *Corniſh* Apple, becauſe the former being of a ſharp pleaſant Flavour, and the latter of a fine pleaſant Bitter, when mixed and made together, are thought to make the beſt Cyder of any. And indeed I made ſome Cyder of this Sort, that exceeded all I ever taſted. The White-ſour Apple is of a white Colour when full ripe, of a middling Size, and pretty early ripe. It bears well every other Year, and ſometimes every Year. It is much propagated about *Madbury* in this County, its Original being thought to proceed from near that Town, and is very much in Eſteem for improving old Apple-Trees, that bore little or bad Cyder-Fruit, by grafting the White-ſour on their old or new Heads. This Sort of Apple, as alſo that of the *Corniſh* Sort, are commonly ſold for Three-pence or Six-pence a Buſhel more than the common Cyder-Apples are.

The Corniſh *Cyder Apple.*—This Sort of Fruit is little inferior in Goodneſs to the White-ſour Apple, by reaſon of the fine bitteriſh Flavour it gives the Cyder, and therefore they are beſt grinded and preſſed together. Its Shape is roundiſh, and ſomewhat ſmaller than the White-ſour, and partly of a ſtreaky reddiſh, Colour. It is a hardy Sort, a very good Bearer, and of a ſtronger and rougher Nature than the White-ſour, therefore agrees very well with it in being made into Cyder; and when it is ſo, ſuch Cyder generally ſells from five to ten Shillings a Hogſhead

Hogſhead more than other Cyder, becauſe theſe two Apples agree extream well in their ripening, and in the delicate Taſte of their Juices.—The true Sort of this Cyder is difficult to be had.

The Meget, or Medyat Cyder-Apple.—This Apple, though of the common Sort, I think little inferior to the White-ſour and *Corniſh* Apple, notwithſtanding it is accounted the hardeſt and rougheſt Fruit of any, being of ſo harſh a Nature, as hardly eatable when full ripe; for which Reaſon it is the beſt Fruit of all others to grow near a Highway or Common, at a good Diſtance from a Houſe; and in this Manner I have ſeen whole Orchards in *Devonſhire* with little other Fruit beſides Meget Apple-Trees. This Apple is of a longiſh Form, and of a yellow Colour when full ripe, which is not till *Allhallontide*. It is reckoned one of the beſt of Bearers, as it commonly bears well every Year, provided the Trees are rightly managed; and I have drank Cyder made of this Sort of Fruit alone, that was near equal to that made entirely from the Sweet-ſour and the *Corniſh* Apples: But to attain this Perfection by this Sort of Meget Apple, it requires a much longer Time in hoarding than milder Fruits, and more Racking to take off that ſharp, rough Taſte, which would otherwiſe render it very unpleaſant, and even hardly drinkable. However, it is a very agreeable Apple; firſt, becauſe it is, as I ſaid, one of the greateſt and moſt certain Bearers; for when moſt other Apple-Trees are

 blighted,

blighted, and prove almoſt unfruitful, this Sort anſwers Expectation; and, as I have experienced it, I can ſay, that this Tree is ſo great and conſtant a Bearer, that if due Care is not employed to prevent its much bearing while young, it will be crippled and ſtunted before they make a conſiderable Growth; and indeed, for Want of ſuch good Management, many Fruit-Trees are greatly damaged, ſo as never to recover it. Secondly, the next good Quality of this hard harſh Apple is, that it produces ſuch Cyder by a particular Way of making it, and otherwiſe managing it, as hardly any exceeds; yet is beſt mixed with milder Sort of Apples for leſſening its Harſhneſs.

The Buchamoor Cyder-Apple.—This is alſo of the common Sort of Apples, but ſo very good in Nature, as to render it near equal with the beſt. It is of a large round Size; and when full ripe is partly of a red ſtriped Colour. It has a fine, ſharp, pleaſant, bitter Flavour, for which it is much eſteemed by the Cyderiſt. It is a quick Grower and good Bearer, affording a great Quantity of Juice, and therefore is much propagated.

The Royal Wilding Cyder-Apple.—This Sort is ſomewhat like the Meget Apple in its [like excellent Qualities, only ſomething milder than that, and larger, of a roundiſh Form, is ſtreaked, and much admired by Cyderiſts.

The Cackagee Cyder-Apple, or Iriſh *Crab.*—Is an excellent Cyder Apple, and now more and more

more propagated in *Devonſhire*, by which, in Time, it will be naturalized to *England*, I hope, as it is in *Ireland*. A Perſon will not eat them, and yet makes a ſuperior Cyder to all others, is full of Juice, of a yellowiſh Colour when mellow. Some call it the Lord *Cork*'s Crab, and it makes a Cyder almoſt like Canary.

The Redſtreak Cyder-Apple.—This Sort is properly termed ſo, as its Colour is; its Form is ſomewhat of the Wilding Sort, but rather milder in Nature, is a great Bearer, and there are two or more Sorts of Redſtreaks, and are uſed with other Fruits in making Cyder.

The Bitter-ſweet Cyder-Apple.—There are ſeveral Sorts of bitter-ſweet Apples, ſome being much bitterer than others. I ſhall only mention that which is moſt in Eſteem here, as I have experienced. It is of a round Form, and reddiſh Colour, and of a very rough, unpleaſant, bitter Taſte, which renders it hardly eatable when in Perfection of Ripeneſs. It is not right to make Cyder of this Apple alone; but in mixing it with ſharp Apples it anſwers extreamly well; for it not only gives the Cyder a mellow Quality, but alſo adds a fine, pleaſant, wholeſome Bitter to it, that makes it in great Eſteem with the true Cyderiſts. It is a great Bearer, and is much propagated; for indeed this bitter Cyder is reckoned, by good Judges, to be more wholeſome than any other Sort, for this ſeldom or never gripes.

Chap. VII.

The Cyder-Cask: *Or the Benefits and Miſchiefs attending the keeping Cyder, and other delicate Liquors, in good or bad Casks.*

CYDER is allowed, by the moſt experienced Cyderiſts, to be the niceſt of all vinous Liquors whatſoever for being preſerved in Caſks clear of all Taint; therefore, if a Veſſel is not entirely clean, ſweet, and free from all manner of Impurity, the Cyder will aſſuredly receive Damage in a leſſer or greater Degree. This being a fundamental Article, I have thought it neceſſary to explain it in the moſt particular Manner I am capable of. Accordingly I ſhall give my Reader its Account in a more extenſive, and I hope, in a more ſatisfactory Manner, than any Author has hitherto done. And, for this Purpoſe, I ſhall begin with inſerting a Copy of what my *Devonſhire* Correſpondent has wrote me, as follows, *viz.*

The Southams *excellent Method of preparing their Cyder-Caſks, different from all Ways hitherto publiſhed.*—On this (ſays my *Devonſhire* Correſpondent) depends very much the Preſervation of their Cyder the longeſt Time; for if you put this Liquor into an improper Caſk, you muſt not expect to enjoy it in Perfection.

Never

Never therefore put Cyder into a Malt Liquor Caſk. If you do, it will certainly give it a diſagreeable Taſte, and cauſe it to turn eager betimes, becauſe Malt Liquor is directly contrary in its Nature to Cyder; notwithſtanding all the Care that is taken in order to prepare ſuch a Caſk for its Reception; for all Malt Liquor, eſpecially ſtrong Beer or Ale, leaves ſuch an Effect of its Quality in the Wood as is hardly to be got out by any Means; therefore take Care to provide a good White-wine, or Red-wine Caſk, if you have not the true Cyder Sort: Or, in caſe theſe cannot be got, procure a good new Caſk well ſeaſoned, which, if rightly managed, will hardly affect the Cyder the firſt Year at all. Cyder is ſo tender and pure a Liquor, that even a Wine Caſk, that is reckoned the beſt of any Caſk that had Liquor in it before, affects the Cyder in a ſmall Degree the firſt Year, tho' it be ſo little as not to damage it. A White-wine Caſk is better than a Red-wine Caſk. Always obſerve, that as ſoon as the Cyder is drawn off, to waſh the Caſk very well with cold Water, and then well dry it, and keep it ſo that it mould not; for a mouldy Caſk, if not well cured, will damage the Cyder. To prevent which, our *Southams* Cyderiſts make it their common Practice to take the Head out of any Caſk when we have any Suſpicion of its Foulneſs, and waſh its Inſide very clean, not letting any Part of it eſcape. This done, we take a little Straw, ſet it on

fire, and put it into the Caſk, repeating it till the Caſk is near dry. Then, when the laſt Quantity is ſet on fire, we put the looſe Head over the Caſk, which will keep in moſt of the Fire, and cauſe the Head to be equally dryed, and purified with the other Inſide Part of the Caſk. But great Care muſt be taken in this Fire-Management, that one Part be not heated or burned more than another, for the Bottom-Part eſpecially is very apt to crack and burn before the reſt, as the greateſt Heat lies there; for no Part of the Inſide ſhould be ſo burnt as to injure the Wood; and indeed, where the Wood is not much infected with a Taint, a Trifle of burning will ſuffice. But where a Caſk is much tainted, and a ſour, ſlimy Quality has penetrated the Wood, a Cooper muſt be imployed to ſhave out very thinly all the Inſide of ſuch a Caſk as deep as the Taint has got into it, and burn it as aforeſaid. Thus I cured a Caſk that almoſt prick'd the Cyder; after which I returned the Cyder into it, and recovered it to a perfect Goodneſs. The Miſtake happened by my truſting to a Perſon who did not clean the Caſk to the Purpoſe; and had I not taken it in Time, the whole Hogſhead of Cyder would have been utterly ſpoiled. Here I cannot but admire at the Simplicity of many, who imagine, that ſcalding a ſtinking Caſk will recover it: But this is an entire wrong Notion; for inſtead of ſcalding Water taking out and overcoming the Taint, it will drive it further into

into the Wood. Again, if a Caſk, though ſweet, is ſet by after it is waſhed out with ſcalding Water only, it will ſoon grow mouldy; therefore, to keep Cyder Caſks ſweet, always obſerve to waſh them out only with cold Water very clean as ſoon as the Cyder is drawn out, and then dry them very well before they are ſet by. But, notwithſtanding what I have thus wrote of preſerving Caſks ſweet by waſhing, it is a common Practice with our beſt *Southams* Cyderiſts, to take out the Heads of all our Caſks that has had Cyder in them before about *Midſummer*, and clean them as before mentioned, leſt their Inſide be any ways tainted.

To ſcent a Caſk for the better ſweetning it, for preſerving the Cyder ſound, and ſweetning it.—There are ſeveral Ways of doing this; I ſhall mention ſome of them. If a Butt or Pipe, take four Ounces of Roll-Brimſtone, one Ounce of burnt Allum, two Ounces of clean Brandy, melt all together in an earthen Pipkin over a Chaffing-diſh of Coals, dip a long Piece of Canvas in it, and immediately ſprinkle on the ſame Powder of Nutmeg, Coriander, Anniſeeds and Cloves; light the End of the Rag, and let it burn in the Caſk, by hanging it on a Piece of Wire; and, by preſſing the wooden Bung on it lightly, it will by Degrees extinguiſh the Flame. But obſerve, that unleſs the Caſk is dry, the Rag will not burn. Next, obſerve alſo to pour in your Cyder or Wine while the Smoak is in the Caſk; and, by thus doing, it

will check the Fretting, fine it, and preſerve it in a ſound Condition. By this Preparation of Ingredients, you may thus ſcent a ſmaller Caſk. Or take Brimſtone, Arras Roots and Maſtick, each a like Quantity, melt them together, and draw long, narrow Pieces of Canvas through it; and, being lighted, put it into the Bung-hole. This will keep Cyder long, clear and good, and of a pleaſant Taſte; but better, if powder'd Cloves, or Nutmegs, or Ginger, or Cinnamon is added to them. But an eaſier and cheaper Way is, to melt a Pennyworth of Brimſtone, and dip a large Piece of Canvas in it, till the Brimſtone is all lodged in the Rag, then tie the End of it to a Wire, and by it ſuſpend the Rag three Parts in four in the Veſſel, light it, and let it burn till it is ready to fall into the Caſk, then remove it, and tun the Liquor immediately on the Smoak. But where the Caſk and Liquor is in right Order, I think there is not much Occaſion for this.

The Gathering and Hoarding of Apples.

The Southams *Method of gathering Cyder-Apples.*—This, my Correſpondent writes me, ſhould not be done till the Apples are full ripe, which is known by their falling apace, and generally are of a yellowiſh Colour, or when the Kernels turn black, which is commonly about *Michaelmas*, though ſome require to hang till *Allhallontide*; ſuch as Megets, Redſtreaks, and ſome

ſome others of the like Nature. Here, we think, that gathering Apples off the Tree by the Hand is too tedious for Cyder-Fruit, eſpecially where there are great Quantities to be gathered; therefore we prefer the poking them down with a Stick or Pole, or ſhaking them down, provided the Apples are full ripe, and done by a careful Hand. If ſo, it will be as little injurious to the Tree, if not leſs, than that of gathering them by the Hand with a Ladder, becauſe the Ladder by its Weight, and that of the Perſon on it, breaks and bruiſes many of the tender Shoots and Boughs; for Fruit, when it is arrived to its full Maturity of Ripeneſs, may be ruffled off, or ſhaken off, without uſing any great Force or Violence, ſo as to injure the Trees.

N. B. But my Correſpondent might have taken Notice, that although their Apple-Trees in the *Southams* are of the loweſt ſpreading Sort, and that therefore, as the Apples have not far to fall, yet their Fall may be made the more ſecure from Bruiſes, if a Platform of Straw is laid under each Tree, and a Blanket over the Straw; and better ſtill, if at every Shaking, the Apples already fallen be removed.

The Southams *Method of hoarding Cyder-Apples.*

Their Method of hoarding Apples in the open Air.—As ſoon as the Apples are clear off the Tree, let them be pick'd up very clean, and laid

laid in large Heaps in the Orchard, provided it be well fenced with a good Wall or Hedge. Thus they ſhould lie a Month or five Weeks, more or leſs, according to the Nature of the Fruit. In that Time they'll be fit for the Mill, unleſs they are very rough, hard Fruit indeed. If they are, they may require eight or ten Weeks. As this is the common Method made uſe of in the *Southams*, I thought it proper to mention it firſt, although I account it the very worſt Way, becauſe the Fruit lying all this While expoſed to the Air, Rain and Froſt, they are apt to penetrate into the Apples, and weaken their Cyder. Their Reaſon for doing this is, that ſuch Apples, ſo expoſed, afford a larger Quantity of Liquor than thoſe hoarded under Cover: And this they muſt certainly do; but as it is for their Family Uſe, they matter not its Weakneſs, ſo they have the larger Quantity; for this is that which gives them the moſt Satisfaction.

The Southams *Method of hoarding Windfall Cyder-Apples, called there Graſs-Fruit.*——In theſe Parts, ſays my *Devonſhire* Correſpondent, they feed their Orchards very bare till about *Midſummer*; after which Time no large Cattle is admitted into them, becauſe the Apple-Trees in general being very low in their Heads, and the Apples then of a good Size, many would be loſt by them; therefore only Sheep are admitted after that Time, and they only till *Lammas*. But if Fruit comes on very forward, they will

will not ſuffer Sheep to graze in their Orchards much after the Middle of *July*. At *Lammas* they obſerve to cut up all the Graſs and Weeds they can, and lay it round the Roots of the Trees. Then they put in their Hogs to eat up all their blaſted Fruit that lies on the ſurface Earth, which they will ſoon do; after this the Orchard is well ſecured from any Thing that may injure it. And when they find a good Quantity of Apples blown down, they ſet People to pick them into large Heaps, and continue ſo doing, till the Apples on the Trees are very near ripe. Now this Fruit, being unripe, they call it Graſs-Fruit, which, as ſoon as well ſweated in a Heap, they grind and make a Family Drink of, for ſuſtaining them with a pleaſant Tipple, till better can be got; though I have made conſiderable Quantities of this Sort, little inferior to the ripeſt Cyder-Fruit: But then the Management of it requires great Care; for at beſt this Windfall Cyder will not keep good much longer than three Months.

The Southams *Method of hoarding Cyder-Apples under an open Cover.*—This Method is practiſed by one of our moſt famous Cyderiſts, and reckoned to exceed all other Ways, becauſe by this the full Virtue of the Apple is preſerved, without receiving any ill Quality from the Air, from the Earth, nor from any other Incident; and is performed by keeping them on a dry Stone or Brick, or earthen Floor, under a Cover, that ſhould be ſo contrived, that the Apples may have the

Benefit

Benefit of much Air, in order to keep them ſweet; for, for Want of this, they would be very apt to become mouldy, and much damage the Cyder. And although, for Want of ſuch Air, you ſhould turn them often to ſupply it, yet this would not do near ſo well, becauſe, after lying a conſiderable Time in a cloſe Place, (eſpecially if the Apples lie in a large Quantity) they would ferment and grow mouldy, and this, perhaps, in leſs than half the Time they require to lie. Therefore, to avoid any ſuch ill Conſequence, as I ſaid before, give them as much Air as poſſible, ſo that the Rain is kept off over them; for it matters not if ſome little Rain blows in upon them. Thus a large Quantity of Apples, hoarded in this Manner, require no turning, which ſaves a great deal of Trouble; and, to do this in the greater Perfection, our famous Cyderiſt, as ſoon as he can, has the beaten or ſhaked off Apples hoarded, to prevent any ill Quality they may receive from Rain by lying abroad. Let the Fruit be thorough dry when thus hoarded, for then they'll be the longer before they ferment, and be leſs ſubject to mould or rot. By this Method, Apples may be kept a Month, or ſix or eight Weeks in a hoarded Heap, though ſome will ſweat, and be fit for grinding, at a Fortnight or three Weeks End: But this according to the Nature of the Apple. The harder and rougher the Fruit, the longer they ſhould be kept in Hoard.

The Southams *Method of hoarding Cyder-Apples in Sheds, erected in Orchards for this Purpoſe*—In ſome Parts of the *Southams* of *Devonſhire*, they hoard their beſt Cyder-Apples in their Orchards under the Cover of Sheds that are erected directly for this very Purpoſe, one of which will contain a large Quantity of Apples; and for making ſuch a Shed anſwer in the greateſt Perfection, it is made partly open all round, by which the Fruit is kept from the Froſt and Rains, and yet expoſed to the ſweet Air. On ſome Accounts this Way is better than the two former ones; for the Apples here require not a Carriage to the Houſes; nor is there ſeldom that Room in a Houſe as may be made in ſuch an Orchard Shed for hoarding great Quantities of Apples. Again, ſuch a Conveniency is of the greater Value, where an Orchard is ſituated at a conſiderable Diſtance from a Dwelling-houſe, as many are; here they hoard their Fruit, and let it lie as long as it will keep ſound, and mind it not if a few Apples are a little rotted, becauſe, they ſay, it makes the Cyder mellower. And indeed, I have ſeen ſome of their Cyder-Apples that have been near half rotted, and yet made good Cyder for common Drinking. But I don't commend them for ſo doing; for I aſſure you this is not practiſed by curious Cyderiſts, for theſe do all they can to have all their Apples in the higheſt Degree of Perfection of Soundneſs, therefore are ſo careful in gathering them off the Ground, that they will

hardly ſuffer any unripe or damaged Appſes to be mixed with their better Sort. And hence it is that the niceſt Cyderiſts frequently make two Sorts of Cyder, the one fine, the other ſuper-fine. The latter is commonly ſold for a Crown more in a Hogſhead than the other, and ſometimes three Half Crowns.

Chap. VIII.

Of Cyder-Troughs, and Cyder-Mills, &c.

THE Want of a convenient Way of grinding Apples, or a Knowledge of the ſame, is one chief Reaſon why Cyder is not made in a more plentiful Manner than it is; for, for Want of this, it is common even for thoſe who can afford to have a wooden portable grinding Cyder-Mill made, to make uſe of a wooden or Stone Trough. If a wooden one, it is generally made by cutting a Tree into the hollow Shape of a Trough with a Carpenter's long-handle Cutting-ax; and then in ſuch a Trough they can hardly beat above half a Buſhel of Apples at a Time, nor thus beat above twenty or thirty Buſhels in one Day, though two Men work hard at it with their long-handle wooden Beaters, Peſtle-like; nor can they well beat the Apples in this Manner in an equal Maſh, for ſome will remain in Bits, while others are beat to a Maſh; beſides which,

ſome

ſome will, by the Motion of the Beaters, ſpurt out of the Trough. Indeed, the poorer Sort of People of all, who cannot afford to buy neither Trough nor Mill, make uſe of a Rolling-pin, as a Peſtle, to beat their Apples in a Tub.

The wooden Cyder-Mill; *by my* Devonſhire *Correſpondent*.—This Mill (ſays he) reſembles ſomewhat of your platting Straw-Mill, that is ſo much in Uſe in your Part of *Hertfordſhire* for platting Straw-Plats, with which they make Straw-Hats; for, like that, it has two wooden Rollers that run near to each other, with a Row of Iron Cogs or Teeth in each Roller. One turns the other. There are various Sizes of this Sort, as well as of the Stone-Mill. The largeſt wooden Cyder-Mill will break four or ſix Hogſheads in a Day by a Horſe; the ſmalleſt two Hogſheads a-Day by one Man's turning it, and another feeding it with Apples. Another deſcribes the wooden Cyder-Mill to be made, with its two Rollers, about eight or ten Inches Diameter, and about ten Inches in Length. The Teeth about two Inches, or two and a half Diſtance, ſo that they may readily receive an Apple of a common Size. The Rolls to be ſo near of a Size, or rather the Handle-Roll the bigger, that the Number of Teeth, being equal, may not interfere the one with the other: The Teeth to be cut bellying or rounding, ſo that in the turning the Rolls, they may ſhut even in every Place alike. By this, ſays he, the Teeth will receive the Apples, and grind them to a Pulp, provided you ſet the Rollers near enough; for the nearer they

are ſet, the finer they will grind, and the farther apart the coarſer, but then they'll make the quicker Diſpatch; but for mellow Fruit it is not material that they are finely ground. You muſt, adds he, be ſure to keep the Mill conſtantly fed by Hand, and not overcharged, leſt it choak, and quickly tire the Grinder. But where a wooden Mill is intended for making great Quantities of Cyder, it may be made with longer Planks, and double Rolls, and with two Handles, for imploying two Men to turn it at a Time.

Of the Stone Cyder-Mill; by my Devonſhire *Correſpondent.*—This Stone-Mill (ſays he) is made very near in the ſame Manner as thoſe the Tanners uſe for grinding their Bark, and about the ſame Size, by which a Pony Horſe will eaſily grind ſix Hogſheads, or two Tuns in a Day, and is a very good Sort of Mill where much Cyder is to be made. Some Perſons, (ſays he) for Want of Experience and Judgment, reckon, that as the Stone-Mill breaks the Pippins and Stones of the Apples, it gives the Cyder an ill Taſte; but I have proved it to the contrary, that it no ways injures the Cyder; and as I always uſed the large Stone-Mill, I muſt be a Judge of it; therefore I do verily believe it rather gives the Cyder a wholeſome, pleaſant, little bitteriſh Taſte; however, as I am acquainted with both Sorts of Mills, I muſt ſay, they break the Apples ſo fine, that no ſmall Pieces remain unbroke, or at leaſt but very few.

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The Rule is, that when they run ſmooth through the Fingers they are broke enough; and, when thus broke, they that are moſt curious will keep them in Tubs about four and twenty or ſix and thirty Hours; but if they lie much longer it will damage the Cyder. At beſt, this Method is only to give the Liquor a high Colour; for in making common Cyder People ſeldom pay any Regard to this, as it is a tedious, troubleſome Way; therefore our general Method is to preſs the grinded Apples as ſoon as they are broke, or preſently after.

Chap. IX.

Of Cyder-Preſſes; by the Devonſhire *Cyderiſt.*

Of the ſeveral Sorts of Cyder-Preſſes that in Devonſhire *are called Pounds; by my* Devonſhire *Correſpondent.*

IN this Country (ſays he) they uſe various Sorts of Cyder-Preſſes. I ſhall mention three, which are theſe; the Screw, the Piece, and the Pulley-Preſs. Firſt, of the Screw-Preſs. This Sort is reckoned the beſt of any, where there is a very large Quantity of Cyder to make, becauſe it is more ſafe and expeditious than any other, and are made with either one

of two Screws. The largeſt Sort will preſs two or three Tuns a-Day, the ſmaller two or three Hogſheads in a Day. The ſecond Sort of Preſs is the Piece-Preſs. This Sort is of an old Faſhion, and as the Screw Sort is much better, it is not much in Uſe, tho' in a great meaſure it anſwers the End of a Screw-Preſs; only, inſtead of the Screw, a large Stone is made Uſe of, which contains about a Tun Weight, and by ſuch its great Weight the Cyder is preſſed out with much Trouble and Danger; therefore, though a Tun of Cyder may be made by the Preſſure of this Stone in one Day, it is rejected by moſt Perſons. The third is the Pulley-Preſs, and is a very good one; for, inſtead of preſſing out the Cyder by the Weight of a Stone, the Pumice is bound down and preſſed by Pullies, two of which bind it down, and two take it up. This Preſs is made with a little Expence, and will make much Cyder in a Day; therefore I think it a ſerviceable Preſs, eſpecially for thoſe who make ſmall Quantities of Cyder, becauſe one Man can work this Preſs, when other Sorts require two or three. There is indeed another Sort of Preſs mentioned by *Worlige*, called a *Flail-Preſs*, with heavy Weights at the End of the Flails. As the Pulp yieldeth its Juice, ſo theſe Weights follow it, until it be preſſed as well as by this Means it can be done, and that without a conſtant Attendance, which is required in the Screw-Preſs. And the Liquor, as he ſays, thus gradually expreſſed,

preſſed, deſcends more clear than that which is more violently forced out ſuddenly by the Screw. But this Way is not for Expedition, nor to preſs it dry, unleſs it ſtand long.

The Devonſhire *Practice in furniſhing the Cyder-Preſs with Murc or Pumice.*—The common Way (ſays my Correſpondent) here is, to lay up the Pumice or Murc ſoon after the Apples are broke. This is performed, by firſt laying a Layer of Straw Reed, which is only the ſtrongeſt of the Wheat Straw, about half broke, and made very even. This is laid in two Lengths both Ways, ſo wide on the Vat as the Quantity of Pumice requires the Reed ſhould be laid, and ſo thin as only to cover the Vat, and three Inches wider than you intend the Pumice ſhould lie, yet not ſo wide as to cauſe the Liquor to run over the Channel. Then begin to lay the Murc in Layings about three Inches thick, allowing a thin Laying of Reed between every Laying of Pumice; and thus proceed in a regular Manner, laying the whole Heap in as even a Poſture as may be, in order to make it lie the firmer under the Preſſure. Then, as ſoon as the Liquor is well drained, unlooſe the Preſs, and cut the Pumice all round three or four Inches in Depth, with a proper Knife that for this Purpoſe is made, with a long Handle, like that the Thatcher uſes for cutting his Eve-Straw even, which it will, if ſharp, and turned a little back at the Point, do very well. As ſoon as the Pumice is thus neatly ſhorn round, lay up the Cuttings with no more

Straw or Reed than is cut off with them, and let the Preſs down upon them. This Sort of Cutting and Preſſing ſhould be repeated three or four Times, according to the Quantity of Cyder to be made. In the next Place, it is what is practiſed by ſome, and this uſually too, juſt before the laſt Cutting, when very little Cyder remains in the Murc, to make a good many Holes with an Iron Crow, and into them they pour two, three or more Pails of Water, which runs into the Holes, and diſperſes itſelf into the whole Body of the Murc. This done, they make the laſt Cutting, and lay it up, and preſs it down as aforeſaid; and the Liquor that is preſſed out at this laſt Preſſing is what we call *Beveridge*, which ſerves very well for preſent drinking in the Family, and is a good pleaſant Liquor if not made too weak, and will keep well to the laſt, without any Racking.

The Way of furniſhing the Cyder-Preſs with Pumice; by another Hand.—Who ſays, that no Preſs exceeds the Screw-Preſs. On the Bottom of a large Screw Cyder-Preſs lay clean Wheat-Straw, and on that a Heap of grinded Apples, and ſo with Wiſps of Straw, by twiſting it, and taking the Ends of the Bed of Straw, you go with it round the Heap of the bruiſed Apples, which in this Manner is to be increaſed, until, by winding round the Straw, and Addition of Apples, you have raiſed it two Foot high, more or leſs, as your Preſs will allow. Then with your Board, and Screw over it, you may ſcrew and

preſs the Apples dry into the Form of a Cheeſe. But inſtead of Straw, you may have a Baſket or Crib well made, and put Straw round it in the Inſide to preſerve the Pulp, which otherwiſe would either run through, in caſe the Wicker Paſſages be wide, or choak them, in caſe they be too narrow. Or a Hair Bag may be placed, furniſhed with Pumice in the Frame or Crib of a Screw Cyder-Preſs, for being ſcrewed down and their Juice forced well out, by which Confinement the Hair Bag is preſerved from tearing or burſting; and it is according to this Method that moſt private Families in particular who make Cyder follow, which Screw is turned round by the Iron Crow. Now here is a neceſſary Caution to be obſerved.—Don't grind your Apples too ſmall, leſt too much of their Pulp paſs away with the Cyder in preſſing, a Fault that ſome Apples are more ſubject to than others, eſpecially the over-ripe Sort, which, in this Condition, are of the Syrupy Kind, and which, being mixed with the Liquor, becomes a flying Lee, and makes it the more liable to become eager and ſour, unleſs timely prevented. For this Reaſon ſome make Uſe of a Hair Sieve, and ſtrain the Cyder through it, juſt as the Pulp comes from the Preſs, for keeping back any ſuch groſs Pulp; and, being thus ſtrained, the Cyder is put into the Caſk, but not filled, and leaving the Bung-hole open, for its being racked off afterwards.

How a Bedfordſhire *Cyder Saleſman grinds his Apples twice, for making the moſt Cyder of them.*—This Man grinds his Apples twice in his wooden Cyder-Mill, and preſſes them twice in his Screw-Preſs. When he has grinded his Apples the firſt Time, he preſſes the Pulp in Canvas ſtraining Cloths, and not in a Hair Bag. This done, he takes out the Pulp or Pumice, and breaks it ſmall, and puts it again into the Canvas Cloth, or a Hair Bag, and preſſes it as before. Others make Uſe of Hair Cloths folded about in a roundiſh Manner one upon another, with a thick Piece of Board between each, and ſo are preſſed twice as aforeſaid.

And if it is done a third Time, it may perhaps be no loſt Labour; for thus thirteen or fourteen Buſhels of Apples (if they are of the juicy Sort) will yield as much Cyder as will fill a Hogſhead of ſixty-three Gallons, when twenty or more Buſhels are required to do it, if preſſed but once.

Another Country Cyder Saleſman's Way to increaſe his Quantity of Cyder.—This Man, at a certain Town in *Hertfordſhire*, is called a great Cyder Man, becauſe he ſells much Cyder, and who has been obſerved by a near Neighbour of his, who informed me of it, that he has always Water by him to put into every Hair Bag of grinded Apples that he preſſes, by which he gets the more Juice out of the Apples, and which with the Water encreaſes the Quantity that he ſells to his Cuſtomers for all neat Cyder. But this

this is only one Cheat amongſt many that are practiſed by ſome Cyder Saleſmen.

Cyder, how made by a poor Cyder Saleſman.—This Man is a Publican, and makes Cyder for his own ſelling by Retail; but, being low in Pocket, was diſcouraged from buying a wooden Cyder-Mill, therefore beat and ſtampt his Apples in a Trough, and when beat ſmall, he lays a Piece of Canvas at the Bottom of his Screw-Preſs or ſquare Frame, and his ſtamped Apples he ſpreads thinly over it; then Straw on them, and more Apples on that. Thus he proceeded till he had his Quantity of Apples under his Screw, and in this Manner went on making his Cyder after a ſerviceable good Method; but did not make any Cyderkin, or what we in *Hertfordſhire* call Pomepirk, but gave all the Pumice away to his Neighbours, becauſe he would not pay Exciſe for it, which he muſt have done, had he made and uſed the Pomepirk himſelf, or ſold it to others.

How three Sorts of Cyders are made from the ſame grinded Apples.—The firſt Sort is made without Preſſure of the Pulp, as aforeſaid. The ſecond by a moderate Preſſure of the ſame Pulp. The third from the ſtrongeſt Preſſure of it. Thus it is good Husbandry for a Family to have theſe three Sorts of Cyder made, becauſe they may be put to the Uſe of ſuch Drinkers as the Maſter or Miſtreſs ſees fitteſt.

How Mr. Trigg, *a Nobleman's Keeper, made half a Hogſhead of Crab-Juice good Cyder.*—

This was done near *Gaddeſden*, thus: As ſoon as the Crab-Juice had done fermenting, he got ready three ſeveral Bags made like Pudding-Bags, to draw up like a Purſe. In one of theſe he put Wheat, in another he put twelve Pounds of Raiſins, and the third he filled with Egg-Shells, leaving the Strings of each Bag out at the Bung-Hole; then he put in half a Sugar-Loaf looſe, and bung'd up, leaving only a Peg-Hole open for giving the Cyder Vent. But obſerve, that all theſe were not put into the half Hogſhead of Crab-Juice till it was fermented and racked off; and then all was let to reſt quiet a whole Year before it was tapped and bottled off, and then allowed to be excellent good Cyder.

Cyder made by a Buckinghamſhire *Thatcher*. —He beats his Apples in a wooden Trough, with wooden upright Beaters, then puts his beaten Apples in an open Tub, and fills it full with them, then he puts as much Water over the Apples as the Tub will contain, and lets it ſtand three Days undiſturbed. At the End of which he draws all the Liquor out of the Tub, and puts it into a Caſk; then he preſſes the Pumice, and puts all their Juice into the ſame Caſk, with Ginger and grated Nutmegs; and, as he ſays, it proved as good Cyder as he deſired to drink. After the Apples had been thus ſoaked and preſſed, he put them up into a Tub with Water, where they ſtood ſome Days, till

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he drew off a Cyderkin, or Pirkin, that ſerved for a preſent ſmall Drink.

Cyder made by a Hertfordſhire *Yeoman.*—This Yeoman's own Farm, which he occupied, was worth about ſixty Pounds a Year; and as he had a large Orchard, he made Cyder every Year, but ſeldom began making it till he had done ſowing his Wheat, which was about *All-hallontide*, when his Apples had paſſed through a regular Sweating. When he had ſtamp'd and preſſed his Apples by a Pulley-Preſs, he let their Juice remain in an open Tub working and fermenting ſome Time; at laſt he ſkimmed off the Top, drawed it off as fine as he could, and barrelled it up, and in the Barrel he put a Bag of Wheat, and a Parcel of ſliced Pippins, for the Cyder to feed on, and did not tap it till it was a Year old. And I have been told, that it proved ſo ſtrong as to heat the Stomach, ſparkle in a Glaſs, drink fine to the laſt, and thought to be excellent Cyder.

A Farmer's wrong Way of making Cyder.—This Farmer lived within four Miles of *Tring*, in *Hertfordſhire*, and, perverſe to all other Ways of making Cyder, he followed his own Way, which was, by putting up his new Cyder directly from the Preſs into the Caſk, and after it had done fretting or fermenting, he bung'd it up. This Cyder he made from his gathered Apples, and his windfall Apples all together, and paid dear for his obſtinate Ignorance; for the Cyder, for Want of due Rackings, expended its wild

Spirit

Spirit to that Degree, as to become inſipidly weak; ſo that, in *December*, his Hogſhead of Cyder, thus wrong made and managed, became ſo ſharp, that he gave it amongſt his Servants, as being not fit for his own drinking.

A Nobleman in Buckinghamſhire, *how he had a Hogſhead of Cyder made from his choice Table-Fruit, but ſpoiled for Want of knowing how to manage it.*—This Nobleman and his Lady were great Admirers of this excellent Liquor, Cyder; and having the beſt of Table-Apples, ordered them to be made into Cyder, I think it was in the Year 1742, and kept it till it was thought proper to tap it; when, inſtead of enjoying a pleaſant Cyder, it proved a crabbed, tart Apple-Liquor; even ſo tart, that he refuſed to drink it, and gave it amongſt his Servants.—The ſame Nobleman had alſo a Trial made to make a Caſk of White-Wine with his Grapes, but to little Purpoſe; for this, like the Cyder, turned eager, for Want of knowing how to prevent it.

How another Nobleman enjoys the very ſtrongeſt of Cyder in London, *as it is ſent him out of* Devonſhire.—This Nobleman, more judicious than many others, acts very much his own Friend, in making Uſe of the beſt of Cyder; and that is a Cyder made from right Sort of Apples, in the following Manner, *viz.* It is certain that the firſt Expreſſion of any Liquor is the ſtrongeſt and beſt taſted, particularly this of Cyder, which by this Means has the leaſt Tincture of the earthy

earthy Part of the Fruit; conſequently is the moſt wholeſome and beſt flavour'd; which Conſideration induced a Nobleman to have the richeſt of Cyder made for him that can be made; and this he had done, by grinding the Apples very ſmall, and laying their Pulp on Sieves, through which there diſcharged as much Juice as can be got from the Preſſure of only the Weight of the Pulp.

CHAP. X.

Of fermenting and racking off Cyder.

THIS is one of the chiefeſt Parts of the Art of Cyder-making, for it is for Want of this Knowledge that many, who have attempted to make Cyder, have been ſo diſcouraged as not to do it a ſecond Time. It is therefore in this, and in ſome other Secrets that the great Sale Cyderiſts hug themſelves, in Thoughts of the little Danger they are in from Perſons leſſening their Profits in becoming their Equals or Rivals in this their myſterious Art. The like we ſay in the Country of new Beginners to keep tame Rabbits, for then the old experienced Rabbit-Keeper ſneeringly ſays, *He'll ſoon give over.* Meaning, that although they have a good Conveniency of doing it, yet if they underſtand it not, their true Management, their

their Expence, Labour and Care, will bring them under a Loſs rather than a Profit. Hence it appears how neceſſary it is to publiſh experienced Rules, and ſhew the ſhorteſt and cheapeſt Ways of making Cyder to the greateſt Advantage. It is one principal Help towards fermenting Cyder, if it requires it, to aſſiſt it with Warmth; therefore ſome heat a little Parcel, and put it to the reſt; and, covering the Cyder from the Preſs in a Tub or Vat, it has cauſed a Fermentation of it, and thereby a Separation of its groſs Lee, making it much fitter for Preſervation; for Cold retards it, and for this Reaſon it is that cool Cellars hinder much the Fining of Cyders, when a Place more expoſed to the Sun, or other Warmth, has much ſooner fermented it, and made it become fine. Again, ſome adviſe to let the grinded Apples lie four and twenty Hours before they are preſſed, for giving the Cyder a more amber bright Colour, and for leſſening its Fermentation afterwards. So, if Apples are over-ripe and mellow, they adviſe to add to each twenty Buſhels of their Stampings and Grindings, ſix Gallons of pure Water poured on them as ſoon as beaten or ground; and altho' the Cyder be the weaker for it, it will prove the pleaſanter; for over-ripe mellow Fruit part with ſo much of their looſe Subſtance in the Diſcharge of their Juice, that it will be difficult to ſeparate the Liquor from its Lee; and the more Lee the new Cyder or Murc has in it, the more furious will be the Fermentation;

mentation; which, if not timely and artfully check'd by Racking, the briſk and pleaſant Spirits of the Cyder will fly off, and leave a vapid, if not a ſour Drink behind. In the Racking off your new Cyder, let it run out of your Tub two or three Inches from the Bottom by a Cock, and then the Lee or Settlements may be put amongſt the Stampings, or Pumice, for making the better Water-Cyder, or Cyderkin. Note alſo, you are to cover it all the Time it is fermenting in your Tubs, and that the finer you put the Cyder into your Caſk, the leſs it will ferment there, and the better it will drink, and be preſerved ſound. But a more certain, and much better Method I ſhall give an Account of from the Practice of my *Devonſhire* Correſpondent, as follows, *viz.*

The new excellent Method of fermenting and racking Cyder, according to the preſent Practice of the Southams.—As ſoon as Cyder is run through a Strainer from the Preſs, they put it into a very clean, ſweet Veſſel, either a Pipe or Hogſhead, but a Pipe is beſt, provided the Quantity will admit of it, for the larger the Quantity lies together, the better it is for the Cyder; but if the Family is a ſmall one, Hogſheads are beſt. When the Caſk is filled from the Preſs, they take Care to fill it no more than within ſix or eight Inches of the Top, by which it will have Room enough to work, without working over; for this muſt be avoided, or the contrary will tend to the Damage of the Cyder,

for I believe hardly any Liquor contracts a greater Fermentation than this Sort. When the Caſk is thus filled, leave the Bung-hole open, for the Bung muſt not be put on till after the firſt Racking, and even then but very lightly, till the Fermentation is entirely over, which it will not be under a conſiderable Time. The ſooner the Cyder is racked from its firſt Lees the better, becauſe ſuch groſs Lees will not only cauſe it to ferment too much, if not rack'd off in due Seaſon, and conſequently weaken the Cyder, but it will alſo cauſe it to turn ſour, and when once this happens it is rarely recoverable. To prevent this, try it frequently, by having a Pin or Peg of Wood made exactly to follow a large Piercer forced into the Middle of the Caſk's Head, or rather in the upper Part of it to take it out at Pleaſure. By this it is eaſy to know whether the Cyder is fine or not; and, to know it the better, try it every ſix and thirty or eight and forty Hours, while it remains on its groſs Lees. Not but that it may fine in leſs than that Time, though it ſeldom happens to be ſo, for it may require a Week, or Fortnight, or more; and the Reaſon of ſuch Uncertainty is on Account of the Change of Weather; for when it is fine and clear, the Cyder will the ſooner become clear; and if it is not then rack'd off, and foul Weather ſucceeds, the Fermentation will begin again, and the Cyder return to its former Groſſneſs; ſo that if you neglect Racking when it firſt becomes fine, it

may be prick'd before you are favoured with the like Opportunity, and then, very likely, it may be too late for its Recovery. Therefore, I think, too much Care cannot be made Uſe of in the Management of this excellent Liquor, eſpecially in the racking it off as ſoon as poſſible; for, by ſo doing, the Fermentation will be leſſened, as I have before obſerved. When it is racked off, take Care the Caſk it is put in is thoroughly ſweet, and fill it near full, but ſo as to give the Bung full Liberty; and if you have not a ſufficient Quantity of rack'd Cyder to fill ſuch a Caſk, it is better to let all the groſs Lee Part remain behind, than to take any of it to make up your Quantity for this Purpoſe; and when the fineſt Part is thus rack'd off, the foul Part ſo ſeparated ſhould be fined down for preſent drinking; and if this is cleverly done, there will not be much of it waſted.

How the Southams *Cyderiſt makes a ſweet Cyder of rough Cyder.*—The ſecond, third or fourth Racking is performed as the firſt is; but we reckon, that twice racking of Cyder made from moderate rough Fruit is ſufficient, unleſs we chuſe to have it very ſweet; for the oftener it is racked the ſweeter it will be, provided it is done in due Seaſon; for if the Fruit was hoarded as I have directed, and the Cyder racked often enough, the roughеſt Cyder may be made mellow and ſweetiſh. But as much racking of Cyder weakens it, ſo no more ſhould be uſed than it requires; for I have known ſome of

our *Southams* Cyder, by too much racking, made ſo ſweet, as to render it ſomewhat diſagreeable, and even unwholeſome. Of this Sort I once drank about a Quart, but I had not drank it long, before I became ſick and griped. And it is a certain Maxim with us, that the leſs Cyder is racked, the ſtronger and wholeſomer it is. For this Reaſon our *Devonſhire* Farmers ſeldom rack their Cyder for their Family Uſe more than once, becauſe it is leſs Trouble, ſtronger-bodied, much more wholeſome, and they think it better flavour'd than the mild, ſweet Sort. And indeed it is now obſerved, that moſt Perſons of the knowing Sort, admire ſuch Cyder moſt, which naturally retains a moderate rough Taſte, particularly when it is made from ſeveral Sorts of the true Cyder Apples, that are reckoned in *Devonſhire* the Sweet-ſour, the *Corniſh*, the Bachamoors, the Megets, and the Cagagees.

The Practice of a curious Devonſhire *Gentleman, who is allowed, by the Country about him, to be generally Maſter of the beſt of Cyder* — From the Preſs he puts his new Cyder into a Caſk, where it is to ferment till it begins to fall. That is to ſay, the Fall is not to be obſerved from the Fall of its Head, but from the Fall of its groſs Lees or Particles; and this happens as the Weather is foul or fine. In muddy, cloudy Weather it holds its Fermentation longer; in fine, ſerene Weather it will ſometimes fall its Lees, and ſettle fine in a Night

and

and Day's Time, or leſs. But whether ſooner or later, it is to be diſcovered by a wooden Peg placed within about a third Part of the Top of the Caſk's Head, that is to be taken out with a Pair of Pincers at Pleaſure, and thereby the Cyder drawn into a Glaſs will ſhew its Condition. Then, as ſoon as it is perceived to be tolerable fine, he draws it directly into a dry ſweet Caſk. Here the Care muſt be the ſame as before; and here in a Week or two or more, if the Cyder has precipitated its Lee, and got fine, it muſt thus be a ſecond Time rack'd off into the firſt Caſk. Though, upon Neceſſity, one Caſk may ſerve this Purpoſe, by racking the Cyder the firſt Time into an open Tub that is kept entirely for this ſame Uſe.

Why there is ſo much bad Cyder made, according to the Obſervations made by the Devonſhire *Cyderiſt.* —One chief Reaſon is, by ignorant and ſlothful Perſons leaving Grounds or Lees of former Cyder in a Caſk ſo long, till it forms and lodges a blue Slime of a tartarous Nature, which fails not of turning the new Cyder eager preſently. And although they think to cure ſuch a foul Caſk by ſcalding it, they find the Effect contrary; for thus they, as I ſaid, ſcald and drive the Taint the farther into Wood, like unto the common Method of drying a wet Boot preſently, by burning a Piece of Paper in it, which forces the Wet outwards. Therefore it is the Practice of our moſt curious Cyderiſts, upon a Suſpicion of a Caſk's being foul, or any ways tainted, to

take out its Head, and waſh it with cold Water, Aſhes, and Sand, by ſcrubbing it ſoundly with a Bruſh. And if it is a Pipe, that its Bottom Part cannot be reached by the Hand, they make Uſe of a long-handle Bruſh. Thus, though a Caſk be foul, yet if it is truly ſweet, by thus ſcrubbing it with a Bruſh, Water, and Sand, it is ſufficient, and need not be fired. Only let it ſtand in the Air for the Sun to dry it a Day or two, and put in the Head. Then one Day before the Cyder is put into the Caſk, put into it as much cold Water as will fill it half or a quarter full, and turn it upon each of its Heads for about ſix Hours at a Time, and it will cloſe all its Joints, and thereby you will ſecure your Caſk from leaking. But if the Taint is too much to be thus overcome by ſcrubbing the Caſk, the burning it with Straw, as aforeſaid, muſt be made Uſe of. By one of theſe Methods, I know a curious Cyderiſt refuſes to make Uſe of any Brimſtone Match, as thinking there is no Occaſion for any Thing to be done to a Caſk, when it is thus thoroughly ſweetened.

How a Gentleman turned his Cyder into Vinegar by a wrong Management.—A Gentleman having a great Quantity of Cyder, and not having a ſufficient Number of ſweet Caſks to put it into, put a Parcel of it into a Malt-Liquor Caſk, which quickly turned it into Vinegar.

How a Gentleman's Servant had in Part ſpoiled a Hogſhead of Cyder, and how, by the Gentleman's Directions, it was recovered.—This Gentle-

man, Maſter of a fine Landed-Eſtate in *Devonſhire*, and a celebrated Judge and Maker of Cyder, on taſting one Hogſhead of Cyder, found it began to fail; upon which he aſked his Servant, what he had done to cauſe it? He anſwered, he believed he let the Grounds lie too long in it before he clean'd them out. The Gentleman underſtanding thus the Caſe, ordered his Servant directly to rack off the Cyder; and it was done accordingly. Then he had a Head taken out, fired it, ſhaved the Inſide, and put the Head in again; which, when done, and the Caſk well waſhed, the Cyder was returned into it, and perfectly recovered. For as Fire and Water are ſaid to overcome all Things, the Taint (if not quite through all the Wood) muſt be deſtroyed; becauſe, in burning a Caſk, the Smoak will pierce through the very Joints of it.

A Caſe, ſhewing how a Gentleman in Cornwall *recovered his old Cyder that was damaged by his villainous Servants, who, to ſupply what they drank of it, put Water into the Caſk.*—This Gentleman, living near *C—g—n* in *Cornwall*, having a good Quantity of old Cyder, which he expected would have kept very well, being very good when he taſted it, ſome Time before the enſuing Seaſon for making Cyder; but, taſting it afterwards, he found it in a very bad Condition, even to his Surprize, and the more, as he had taken Care to procure the beſt of Fruit; for ſome of it became ropy, and the beſt hardly drinkable. The Reaſon of which

he could not at firſt tell; but, on Examination, he found he had a great deal of Reaſon to believe his Servants had drawn out a good Quantity, and to ſupply the Deficiency, and for Fear of being found out, they had filled up the Caſk with Water. Upon this he attempted a Cure in the ſame Manner his Neighbours uſed to do when their Cyder was damaged by the Caſk, or otherwiſe, which is as follows, *viz.* When the Pumice or ground Apples had paſſed the firſt Operation, by which the greateſt Part of the Cyder was preſſed out, they then took down the Cheeſes or Pumice Cakes, and breaking them, they put it into a Stone-Trough, which lies in the ſame Form as that does wherein Tanners grind their Bark. Upon this ſpread Pumice they poured as much of this damaged Cyder as the Place would well contain, then they put to the Horſe, and drawed the great round Stone about a Quarter of an Hour, in which Time the old Cyder became thoroughly incorporated with the new Pumice; this done, they put all into the Preſs, and preſſed out all the new Cyder, till the Cakes became dry as uſual, as in Caſe of making Cyder from the firſt. The whole Quantity of old Cyder being thus managed, they put into Tubs or Caſks to ferment, and it did ferment, but not in ſo great a Degree as intire new Cyder would, becauſe it detains a lighter Body. Here they rack'd it twice, taking great Care to put it into a right ſweet Caſk, which compleated the Work. But obſerve, that ſuch cured Cyder will not keep ſo

long

long as the firſt made purer Sort, therefore ſhould be drank firſt out. Thus the ill Qualities of the old Cyder is carried off by the Help of a new Pumice, and a new Fermentation.

To prevent Cyder, and keep it from fretting or fermenting too much.—Prevention is better than Remedy; therefore gather no Apples before they are ripe, nor make Cyder of them before they have thoroughly ſweated, for theſe are the chief Reaſons and Cauſes of too much hiſſing, fretting, or fermenting. But if your Apples ſhould happen to be in this Condition, rack it off into another Caſk, and do the ſame again in about a Fortnight's Time. If the Veſſel is Brim full of Cyder it will fret the more, for which Reaſon let it want one or two, three or four Quarts. And leſt you have ſtopt up or bung'd the Caſk before the Cyder has done fermenting, open the Bung once in two or three Days to examine it, and if it is not thoroughly quiet, leave it open a little While at a Time; for although cold Weather, or a cold Place may keep the Cyder back from fermenting, yet it cannot hinder it a very long Time, for this Liquor abounds with ſuch a Quantity of exalted Spirits, that it will bring itſelf into a Fermentation in a Cellar of Clay in Time. And ſo prone is Cyder to this, that even its weaker Part, or what we call Pomepirk, or Water-Cyder, will do the ſame, and that too often in Extreams.

A Hertfordſhire *Farmer's Way of making Cyder for his ſmall Family.*—This Man rents a Farm about thirty Pounds a Year, and keeps three Horſes for the Plow and Cart; and, having a ſmall Orchard, he generally makes a Caſk of Cyder in a bearing Year. To do which he beats his Apples, and after preſſing he lets their Juice ſtand in an open Tub for a Fortnight, then draws off the fine Part, and leaves the Lee behind. Next, he boils three Pounds of ordinary Sugar in three Pints of Water, and, when cold, puts it into his Firkin, that holds nine Gallons of new Cyder, and thinks it the beſt of Cyder; for, as he ſays, by ſuch an early Application of ſyrupy Sugar, the firſt Sweetneſs of the Sugar is preſerved. And indeed this Way of doctoring Cyder is at this Time much practiſed in *Hertfordſhire* by Farmers and petty Publicans; the Hint of which, I ſuppoſe, was firſt taken from what Sir *Jonas Moor* has publiſhed.

How to make Cyder-Royal, or double Cyder, by Sir Jonas Moor's *Receipt.*—Take, ſays he, fifty Pounds Weight of Sugar, and make it into a Syrup, thus; Firſt beat the Whites of 15 or 20 Eggs well with a Whiſk, or wooden Battledore, in five Gallons of Water; then take half this Egg-water and put it into a Kettle, and diſſolve your Sugar in the ſame as it hangs over a moderate Fire; keep it ſtirring, and as it boils, add more Egg-water, and continue adding now and then, as it boils, till all the Egg-water is thus employed. In doing

doing this the Egg-Water will raiſe a Scum, which you muſt take off from Time to Time, till the Liquor is cleared from all its Filth, which is only the Deſign of thus making Uſe of Whites of Eggs. Then put in more Water, enough to make it boil to a clear Syrup, of the Quantity aforeſaid; and, when it is cold, it muſt be put into your Hogſhead of Cyder in the following Manner, *viz.* When your Cyder is done fermenting and hiſſing, which you may eaſily know by laying your Ear to the Bung-hole (having been rack'd off for the laſt Time) then take two Gallons, more or leſs, of this Syrup, and mix it with as much clean Brandy, (whereof old Molaſſes is the beſt this Side of *French* Brandy.) This Mixture ſtir well into your Hogſhead of rack'd Cyder, and bung up directly, then give it three or four Months Age before you tap it. If the Cyder is to taſte like Sack, mix twenty Quarts of the Syrup with twenty Quarts of Brandy, and ſtir it well into the Hogſhead of Cyder; but if it is to taſte like *French* White-Wine, leſs, or none at all. For this Purpoſe coarſe Sugar will do as well as finer, becauſe, by thus clarifying it, it will be equally as good, only with this Difference, that white Sugar will keep the Cyder pale, and the coarſe browner. Thus, the Knight ſays, ſuch Syrup will ſtand you in but Four-pence or Five-pence a Quart, and, being a pure, refined Syrup, it will prove wholeſome and nouriſhing, and as palatable.

How Cyder may be made to prevent, in a very great Degree, the Importation of Foreign Wines into Great-Britain, *and all the King's Dominions.* —Sir *Jonas Moor* adds, that this Sort of improved ſyrupy Cyder may be made to be ſold at Two-pence or Three-pence a Quart, and that if Plantations of Cyder Apple-Trees, and of Gooſeberries and Currants between them, were made according to his Directions, it would not only very much prevent the Importation and Conſumption of Foreign Wines, but bring in a Revenue to the Crown of ſix or eight hundred thouſand Pounds a Year, by a Duty laid on ſuch his Cyder, that, he ſays, will be as ſtrong, or ſtronger than the beſt *French* Wines, and altogether as pleaſing, though it be ſomewhat different in Taſte; by which it will come into ſuch general Eſteem, as to prevent ſending our Treaſure abroad, to Climates vaſtly different from ours, for Wines brewed again with Variety of unknown, and perhaps dangerous Ingredients.

To this I anſwer, and have to obſerve, that what Sir *Jonas Moor* ſays as to the Improvement of Lands, by planting more Orchards, and thereby cauſing Cyder to come ſo much into Eſteem and Uſe, as to prevent, in a very great Degree, the Importation and Conſumption of Foreign Wines, and bringing in a large Revenue to the Crown, in my humble Opinion, appears to be very true; but I dare preſume to ſay, this may be done in a much cheaper, whole-

wholeſomer, and more palatable a Manner than what the Knight has propoſed: I muſt own indeed, that I think this ingenious Gentleman has wrote better on the Cyder Subject, than any other Author whatſoever; yet was ignorant of planting the right Sort of Cyder Apple-Trees, elſe, I believe, he would not have confined his Directions to the planting of Redſtreaks and Gold Pippins only. However, to ſupport the weak Cyder that is to be made from theſe two Sorts of Apples, he has preſcribed the Addition of Syrup and Brandy, which truly may be ſaid to be a Sophiſtication and Adulteration of this moſt noble, pure, delicate, vinous Drink. Whereas this, or any other Mixture to ſtrengthen and improve the Taſte of Cyder, is by the *Southams* Cyderiſts diſdained with much Scorn, ſaying, that their Cyder is impregnated with ſuch Plenty of exalted Spirits, and with ſuch a pleaſant Flavour and Reliſh, as makes all Sugar additional Ingredients that may be mixed with it, tend to make it worſe than better.

How to improve a Cyder made from greeniſh Fruit.—When it happens that Apples fall before they are full ripe, as many do, by being blown down by high Winds, and you have a mind to enjoy a pleaſant, ſtrong Cyder from their weak Juice; or if Apples are in an unripe Condition when you gather them, or that you will not ſtay for giving Apples Time to ripen or ſweat; I ſay, that in either of theſe Caſes you may help it, and ſupply much of, or all theſe Defects, by boiling the Cyder from the Preſs,

or aſſiſting it without boiling, in the following Manner, *viz.* When you have preſſed your Apple-Pulp, immediately put about ſix and forty Gallons of its Juice into a Hogſhead, and as ſoon as you find it clearish, (which you may diſcover by drawing ſome into a Glaſs by a Peg-hole from Time to Time) rack it off into a clean prepared Caſk till it is near full; then, if your Caſk holds ſix and thirty Gallons, put ten Pounds of any Sort of Raiſins into Brandy, and let them ſoak in it four Days; at the End of which put only the Raiſins into the Barrel of Cyder, and bung up, leaving a Peg-hole open for a Vent, in caſe the Liquor ſhould ferment, and tap in due Time.

To fine a Hogſhead of Cyder.—This is but little or nothing obſerved in the *Southams*, by Reaſon they think the Rackings of their Cyder gives it a ſufficient Fineneſs, if it ſtands a few Weeks afterwards undiſturbed in the Caſk. However, I ſhall here inſert two Receipts that have been made Uſe of with Succeſs, *viz.* When your Cyder has entirely done fermenting and fretting, take two or three Quarts, but two is enough, of a clean Cyder Brandy, or *French* Brandy, or a clean rectified Malt Spirit that is full proof; to the two Quarts add two Ounces of beaten powdered Allum, with three Pounds of powder'd Sugar-candy, and four or five Ounces of Stone-roll Brimſtone, and put all into a Hogſhead of Cyder, with a Pennyworth of Cochineal tied up in a Rag.

A ſecond Receipt to fine and preſerve a Hogſhead of Cyder.—Beat the Whites of eight Eggs with their Shells, and mix them with two or three Handfuls of Bean-Flour finely ſifted, half a Pint of Spirit of Wine, and ſome Honey or Treacle, enough to make it a thick Liquid; ſtir all well into a Hogſhead of racked Cyder.

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